

Nizza DOCG

Le Rose



GRAPE VARIETY: Barbera 100 %

ORIGIN:

A Selection of Barbera grapes coming from two estate vineyards planted in 1990 and 1999 with South-East and South-West exposures in the village of San Marzano Oliveto.

WINE-MAKING:

This Barbera d'Asti is produced from grapes which are subject to a rigorous selection process which begins in the vineyard with the careful and often severe thinning of the bunches.

These precious berries are gathered with extreme care and the bunches of grapes are placed gently in small crates to avoid damaging them.

After processing the wine is left to refine for 24 months in small, precious, French oak barrels which enable it to reach a specific maturity thanks to the formation of aromas which enhance its quality.

After bottling, the bottles are laid horizontally to rest for 12 months before being packaged.

CHARACTERISTICS:

Bright ruby red color with slight violet hues

The intense bouquet with evident hints of spices, dried roses and vanilla presents a full, austere and rich flavour with good tannin but soft.

SERVING SUGGESTIONS:

It's a suitable companion for structured meat dishes, game, ripened and blue cheeses.