COPPO

1892

BRIC DEL MARCHESE
Nizza Docg

Nizza Bric del Marchese is the result of decades of experience working with barbera variety. The production area is located in the municipality of Nizza Monferrato, very close to the border with Vinchio: it's the geographical fulcrum of the appellation. Produced in a very limited amount of bottles, this Nizza accurately interprets the typicity of this specific area.

APPELLATION: Nizza Docg

GRAPE VARIETY: 100% Barbera

FIRST VINTAGE PRODUCED: 2017

EXPOSURE: south

SOIL COMPOSITION: silty marl soil, with texture of loam and clay

VINEYARDS ALTITUDE: 620-820 ft a.s.l.

TRAINING SISTEM: Guyot

VINEYARD DENSITY: 4.000-5.000 plants per hectare

HARVESTING PERIOD: September

HARVEST: selection in vineyards of the helthiest, ripest grapes hand collected in 20 kg picking baskets

VINIFICATION SYSTEM: maceration with skin contact with short and soft pumping over skin cap

AGING: 14 months in barriques

MALOLACTIC: totally carried out

COLOR: intense ruby red

NOSE: red fruits aromas and blackberry, notes of spirited fruit

TASTE: structure and powerful on the palate

PAIRINGS: stewed meat, brasato al barbera

SERVING TEMPERATURE: 18°

SIZES: 0,750 l - 1,5 l

CATTEDRALI SOTTERRANEE
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