COPPO

1892

PONTISELLI
Nizza Docg

Nizza Pontiselli comes from the homonym area located on the western border of the appellation area. Situated in the municipality of Agliano Terme, Pontiselli is one of the most traditional and suitable areas for the production of barbera. Produced in a very limited amount of bottles, this Nizza interprets the typicity of this specific area.

APPELLATION: Nizza Docg
GRAPE VARIETY: 100% Barbera
FIRST VINTAGE PRODUCED: 2017
EXPOSURE: south
SOIL COMPOSITION: lime marl, with a silty-clay texture
VINEYARDS ALTITUDE: 590-660 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 red, brilliant purple reflections
NOSE: elegant fruilt notes as blackberry and cherry
TASTE: persistence, elegance, bright acidity
PAIRINGS: tajarin with porcini mushrooms, stewed meat
SERVING TEMPERATURE: 18°
SIZES: 0,750 l - 1,5 l

CATTEDRALI SOTTERRANEE
PATRIMONIO DELL'UMANITÀ

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