

*NIZZA docg*

## **FORAVIA**

*GRAPE VARIETY: Barbera*

*HARVEST: End of September traditional harvest with selection of grapes.*

*NUMBER OF BOTTLES PRODUCED: 5.000*

*WINEMAKING: Traditional way in stainless steel tanks at controlled temperature for about 20-25 days with malolactic.*

*AGEING: Ageing in Swiss oak barrel of 16 Hl.*

*ANALYTICAL INFO: Alcohol content: approx 15,00%Vol;*

*TASTING NOTES: Red colour with evident purple hints, complex aroma of good intensity. Fruit in syrup, vanilla and light toast. In the mouth it's dry, warm, full, well-structured and persistent with pleasant final light tannins, all in good harmony.*

*SUGGESTION: Perfect with pasta, meat, game, medium-aged cheese and cold cuts. Wine with good ageing potential. Keep it lying down in a dark place at a temperature of 14-16°C and serve in large glass (Balon) at about 20°C.*

*CURIOSITY: "Nizza" is a denomination of Barbera D'Asti Superiore produced in a small area, including 18 towns surrounding Nizza Monferrato, with very strict rules that are applied to both the vineyard and the wine. Among these producing towns of Nizza there is also Agliano Terme, a small village bordering with Calosso. In this town we have recently purchased an old Barbera vineyard and that's why we decided to call this wine "Foravia": a wine a little out of our schemes and still the furthest vineyard we have. Also, despite being only a few hills farther than ours, in this area the wine acquires a special character and a single personality.*

