

AMISTÀ

NIZZA D.O.C.G.



Harvest: 2019

Grape: 100% Barbera

Vineyard surface area: 2.7 hectares.

Exposition: South, 200-220 meters asl.

Soil: Marl, limestone, and clay.

Training system: Guyot, with a density of 5,000 plants per hectare.

Average age of the vines: 30 years.

Yield: 5.5 tonnes per hectare.

Harvest: End september, manual.

Fermentation: At 25-26 °C cement tanks,
with roughly 25 days of maceration.

Cellar aging: Large-format barrels (20-25 hectoliter oak casks)
and 500-liter tonneaux for 12 months.

Alcohol volume: 14%.

Number of bottles produced: 12,940 750 ml; 349 1,500 ml.

Service temperature: 16-17 °C.