

# AMISTÀ

NIZZA D.O.C.G.



**Harvest:** 2021

**Grape:** 100% Barbera.

**Vineyard surface area:** 6 hectares.

**Exposition:** South, southeast, southwest 180-220 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:** 5.0 tonnes per hectare.

**Harvest:** September 17-25, 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:** 28,077 bottles 750 ml, 50 bottles 3,000 ml.

**Service temperature:** 16-17 °C.