



Tenuta  
*Olim Bauda*

## Nizza DOCG



**Grape variety:** 100% Barbera

**Vineyard:** our “Nizza” vineyard is at the winery, in Incisa Scapaccino. In compliance with regulations, the yield per hectare must be below 7.0 tonnes, equivalent to 49 hectolitres of wine, but the annual climatic differences can influence this considerably.

**Tasting notes:** purplish red colour with an intense and complex bouquet of red fruit typical of the variety. Full and decisive on the palate, but nicely balanced, with a pleasant, lingering finish.

**Vinification:** after selecting the grapes by hand in the Nizza vineyard, between the first and second week of October, the grapes are crushed in the evening of the same day they are harvested, and placed in temperature-controlled stainless steel tanks. When alcoholic fermentation has been completed, the wine is transferred to French oak barrels with a capacity of 25 HL, where it ages for about 30 months. After bottling, the wine is left to age in the bottle.

**Service:** at 16-18°C, served in a large “Burgundy” type glass.

*Born with the 2000 vintage, the “Nizza” subzone comprises 18 small towns in the Monferrato district, and the wine that bears this name has to be made with grapes grown in suitable vineyards within this area, with approved exposure to the sun. **In 2014, the new appellation, NIZZA Docg, was acknowledged.***

*NIZZA DOCG. A wine which is the pride and joy of the producers in the Nizza area, who have fought together to gain recognition of a super appellation for the beloved grape variety that graces these hills. If you have the opportunity, try a bottle of a vintage that is at least six or seven years old... only in this way will you be able to experience all the elegance and complexity that this grape variety can develop. It stands up beautifully to the greatest Piedmontese wines, requiring nothing more than a place next to the food it deserves. Dino*