



*Tenuta  
Olim Bauda*

## Nizza DOCG Riserva BAUDA



**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, 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 and after a maceration on the grape skins, the wine is transferred into French oak barrels (Botte), where it ages for about 30 months. After bottling, the wine is left to age in the bottle at least for another year.

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

*Only in the best vintages we select some rows of our “Nizza” vineyards for the “Riserva Bauda” to dedicate the best of our land and the maximum of our experience to you*