



# NIZZA DOCG RISERVA "INCANTO"

Grape Variety: 100% Barbera

Vineyard: The grapes come from the vineyards of Cascina Valle Vento, located in Castel Boglione, where the fossil-rich Sant'Agata marls blend in places with sandstone soils.

Vinification: After careful hand selection between the first and second week of October, the grapes are crushed on the same evening of harvest and placed in temperature-controlled stainless steel tanks. Once alcoholic fermentation is complete, the wine is transferred into 500-liter tonneaux for approximately 24 months of aging. After bottling, the wine continues to refine in the bottle for about one year.

Food Pairings: Excellent with tajarin pasta with white truffle, fried porcini mushrooms, or slow-cooked meats such as braised dishes and stews.

## NOSE

Intense and complex bouquet of red fruits typical of the variety, with notes of blackberries, cherries, and spices.

## VIEW

Deep, intense ruby red with purple hues.

## MOUTH

Bold and full-bodied, yet well-balanced, with a long and pleasant finish.



## INCANTO

A Nizza DOCG born from the friendship between the Bertolino family and the owners of Valle Vento, and from a deep passion for Barbera and its territory. Carefully tended vineyards give rise to a wine with unique characteristics—crafted for true connoisseurs of Nizza DOCG.