

# Caranti

## Nizza DOCG

<b>Grape</b>	Barbera 100%
<b>Municipality</b>	Castelnuovo Calcea
<b>Vineyard size</b>	3 Ha 19000 bt
<b>Year planted</b>	1985
<b>Soil</b>	Marl clay limestone of sedimentary origin, presence of classic "astesana sand"
<b>Vineyard exposure</b>	South
<b>Altitude</b>	From 250 to 290 a.s.l.
<b>Harvest</b>	Manual
<b>Ageing</b>	18 months in new tonneaux and 6-8 months in bottle
<b>Vinification</b>	In steel tanks, from 20 to 25 days of maceration in contact with the skins and soft damping of the cap at a temperature between 25-28 D°
<b>Colour</b>	Ruby red tending to garnet
<b>Bouquet</b>	Soft, aromas of ripe red fruit, spices ample
<b>Taste</b>	Full structure, soft, broad, persistent
<b>Service temperature</b>	18-20 D°
<b>Pairings</b>	Home made pasta with mushrooms, roastes veal and well matured cheeses
<b>Size</b>	0.75 Lt, 1.5 Lt, 3 Lt
<b>Closure</b>	Cork "Diam"
<b>Longevity</b>	7/10 years



Nizza is a DOCG born on 1st July 2016. The production area touches 18 municipalities, which have always been the most suited to the cultivation of Barbera grapes. Obtained from 100% Barbera grapes, coming only from vineyards with southern, south-east and south-west exposure, it requires at least an aging of 18 months, of which at least 6 in wooden barrels. The yield is 70 quintals per hectare, or 6500 bottles.