



La Berta, Nizza DOCG 2016
Azienda Vitivinicola Berta Paolo, Piedmont, Italy
eCommerce # 590611 | 14.0 % alc./vol. | \$35.35



Intense ruby red, an ethereal aroma with hints of red fruits and spices, excellent flavour and body, soft, harmonious and round. This late harvest of ripe, healthy grapes is characterized by an intense full-bodied and long-lasting taste. The delicate sweet sensation and subtle spicy varietal character balance with the fine fruity acidity. A great meditative drink for leisure hours or a fine meal.

Terroir:

The vineyards and winery are located at Nizza Monferrato, where the rolling hills of Monferrato meet the rugged hills of the Langhe.

La Berta, Nizza DOCG is coming from “Canfulet” and “Bricco”, 260 meters above sea level. Soil composition: marl, sands and sandstone. 45-90 y.o. vines.



Vinification:

Handpicked. Maceration with skin contact for ~23 days. Fermented in vats at a controlled temperature of ~27°C. Aged in large oak barrels for 12 months.

Variety: Barbera 100%

Residual Sugar: 1 g/L

Serving suggestion and food pairing: Serve at 18°C. Perfect accompaniments for red meats, game, stews and aged cheeses.