Cascina Nuova, Nizza DOCG [Organic] 2019

IAR10152019

Cascina Nuova

— Piemonte, Italy

Barbera at its finest from a small organic estate in the hills between Il Cascinone and d'Annona, in the south of the Nizza zone - a DOCG in its own right since 2014. An exceptional first vintage!

Production

The Barbera grapes are organically-cultivated, harvested and then fermented in stainless steel. After 12-13 days 750 kg of dried grapes (dried on fruttaio" for 15 days) are added - to prolong the total fermentation and maceration to 19/20 days. The wine then spends 18 months in oak - 90% in barriques (15% new) and the remainder aged in a single tonneaux.

Tasting note

Vibrant cherry and berry aromas with lightly toasty, spicy notes. The palate is refined but not too polished, with ample fresh and juicy black cherry and damson fruit, backed by Barbera's hallmark racy acidity and an attractively wild edge.

Food Match

Pairs well with pork and salami dishes, or try a mushroom risotto or pizza with truffle oil.

2019 Vintage

Decanter World Wine Awards Silver 2022

Decanter World Wine Awards Bronze 2023

Decanter World Wine Awards Bronze 2024

IWSC Silver

2024 IWC Bronze

2024 Decanter Magazine External 2025

ABV:
15.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
Nizza DOCG

Winemaker:
Carlo Manera

Grape Varieties:
Barbera 100%

Suitable for:
Vegan

Bottle Barcode:
8010471007103

0161 908 1300

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