Alasia Nizza, Nizza DOCG 2023

IAR0062023

Araldica Castelvero

— Piemonte, Italy

Araldica's first vintage of Alasia Nizza, a 100% Barbera cru made from a selection of grapes from the finest plots. Nizza became a DOCG in 2014 and strict guidelines ensure that lower yield and minimum oak ageing criteria are met. The result is impressively ripe, juicy and approachable.

Production

Produced from a selection of the Araldica co-operative members' finest vineyards. 100% Barbera, hand-harvested and then fermented in stainless steel. Fermentation and maceration last around 12 days. The wine then spends 18 months in oak: 50% in barriques (15% new) and 50% in large oak casks before bottling.

Tasting note

Black cherry and plum aromas with lightly spicy notes. There is juicy bramble and damson fruit on the palate, with well-integrated toasty oak notes, ripe tannins and vibrant acidity on the finish. Deliciously approachable Barbera.

Food Match

Rich pasta dishes with truffle oil, or a selection of salami and antipasti

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Nizza DOCG

Winemaker:
Carlo Manera

Grape Varieties:
Barbera 100%

Suitable for:
Vegan

Bottle Barcode:
8010471007981