



NIZZA DOCG

PRODUTTORI DI GOVONE



DATA SHEET:

GRAPES:

DOLCETTO 100%

ALCOHOL:

13% Vol.

VINEYARD FEATURES:

PRODUCTION AREA:

NIZZA M.TO, CASTEL ROCCHERO

ALTITUDE:

200/300 MT ABOVE SEA LEVEL

CULTIVATION TECHNIQUE

GUJOT PRUNING

DENSITY:

5000- PLANTS / HA

QUANTITY:

63 Q.li/Ha

SOIL:

CLAY, CALCAREOUS

WINE CHARACTERISTICS:

VINIFICATION:

STEEL

REFINEMENT:

LARGE OAK BARREL

COLOR:

RUBY RED, TRENDING TO GARNET RED WITH AGING

TASTE:

DRY, PLEASANT ACIDITY, TANNIC, FULL-BODIED AND RIPE

SERVICE TEMPERATURE:

16/18°

PAIRINGS:

BEEF, GAME, POULTRY, AGED CHEESES