

NIZZA DOCG



DATA SHEET:

GRAPES: ALCOHOL:

DOLCETTO 100% 14,5% Vol.

VINEYARD FEATURES:

PRODUCTION AREA: ALTITUDE: CULTIVATION TECHNIQUE DENSITY: QUANTITY: SOIL: NIZZA M.TO, CASTEL ROCCHERO 200/300 MT ABOVE SEA LEVEL GUJOT PRUNING 5000- PLANTS / HA 63 Q.li/Ha 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