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Nizza DOCG "San Luigi"



The new designation Nizza DOCG is recognized as the summit of the appellations of Barbera grapes in Piedmont. Nizza's production is restricted to selected vineyards around the Nizza Monferrato village. These vineyards benefit from great exposures (from south-east to south-west) and very low yield (7 tons/hectare). The result is a complex and intense wine with an extraordinary potential for ageing. Nizza "San Luigi" is the icon wine of our estate and our best interpretation of Barbera. It's named after our founder Luigi Aresca who always believed in the potential of this great grape variety. Nizza "San Luigi" ages for 12 months in barrel and for at least 6 months in bottle before sale.

Variety: 100% Barbera.

Vineyards: selected vineyards for soil quality and exposure (from south-east to south-west). Guyot training system, grape-yield of 7 tons/hectare, manual harvest.

Winemaking: temperature-controlled alcoholic fermentation and maceration for 20 days. Ageing for 12 months in barrel and for 6 months in bottle before sale.

Alc. content: 14-14,5% vol.

Tasting notes: red intense colour; nose ethereal and complex with notes of red and black fruit, chocolate and cocoa. The taste has a good structure and complexity with notes of black cherry and sweet tobacco.

Pairing: ideal with red meat and game but you can enjoy Nizza "San Luigi" as meditation wine.