

dacapo

Vigna dacapo - Barbera d'Asti NIZZA doc

It comes only from our vigna "dacapo", cru of Agliano Terme. It is late harvested and vinified in oak tun. After the alcoholic fermentation the wine is transferred without pumps in 225 liters barrique where it remains for 12 months. After that the wine is bottled without filtration and ages for a minimum period of 12 months in our cellars.

Vine variety Barbera d'Asti 100%

Area of origin: Village of Agliano Terme – dacapo vineyard

Number of plants per hectar: 5400

Age of the vine plants: 40 years

Production per hectar: 5000 Kg of grapes
3300 Liters of wine

Vinification: 10 days in 5500 oak tun only with native yeasts

Colour:
intense garnet red with violet reflections.

Nose:
intense and persistent with hints of dried fruits, liquorice and sweet tobacco.

Taste: warm and dry, full-bodied and velvety. The aftertaste is very deep and spicy.

Best with:
risotto with truffel, game, seasoned cheeses.

