



CASTAGNOLE DELLE LANZE

NIZZA

Nizza DOCG

Nizza DOCG represents the pinnacle of Barbera in the Monferrato region. Its production area spans 18 municipalities, historically among the most highly regarded for Barbera cultivation. Produced from 100% Barbera grapes, the wine undergoes a minimum aging period of 18 months, with at least six months spent in wooden barrels; this process imparts organoleptic characteristics and nuances that express the grape variety in a unique, complex, and structured style

GRAPE VARIETY: 100% Barbera

ALCOHOL CONTENT: 14.5%

VINE TRAINING SYSTEM: Guyot

SOIL: Clay-limestone

HARVEST PERIOD: Mid- to late September

WINE MAKING: Total destemming, yeast selection, and fermentation with skin maceration for approximately 7–8 days at a controlled temperature. Micro-oxygenation to enhance varietal aromas. Malolactic fermentation is completed by the end of winter. Aging: the wine matures in French oak (partly in barriques and partly in tonneaux) for 24 months. Following bottling, it undergoes a further 12 months of bottle aging

COLOR: Deep ruby red, tending towards garnet with age

PERFUME: Soft and enveloping, with notes of red fruit, notably cherry and plum

TASTE: Structured, round, balanced, and long-lasting, with a slightly spicy finish

FOOD MATCH: It pairs beautifully with fresh pasta served with meat or mushroom ragù, roasted and braised red meats, game, truffle-infused dishes, and aged hard cheeses

SERVING TEMPERATURE: 18 – 20 °C

AVAILABLE FORMATS: 0,75 l - 1,5 l



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