

DOGLIOTTI 1870

NIZZA DOCG

As the 18 municipalities in the Nizza area have proved to be historically some of the best for the production of Barbera, in the 90's, the local producers applied for recognition of the area as a "subzone", this being the only way to obtain the appellation "Nizza DOCG". In the 15 years since then, the producers have had the opportunity to test the rulebook and to adjust it slightly, gradually drafting the document we have today. The use of the geographical name "Nizza" instead of the grape variety brings together the tradition, culture and a unique terroir.

Denominazione: Nizza DOCG

Grape variety: 100% Barbera

Alcohol percentage: 14,5 % Vol

Color: Deep ruby red color tending to garnet

Perfume: Enveloping, soft, with notes of red fruit, among which stand out cherry and plum

Taste: This is a structured, round, well balanced wine, with a long persistence and a spicy final taste

Food match: This wine is great with fresh pasta with meat or mushroom sauce, roasted and braised red meats, truffled foods, aged hard cheese

Temperature of service: 18 – 20 ° C

Glass recommended: Ballon

Fermentation: Steel tanks

Ageing: In French oak Tonneaux for 24 months, Minimum 6 months of ageing in the bottle

Conservation: The great structure allows the wine a long life. If stored in cool underground cellars or in environments with low and constant temperatures, it can be aged and improved for years



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