



Nizza

DOCG "Noceto"

14% alc. vol



Barbera



Piedmont • Monferrato



The Ca' dei Mandorli estate extends into the Alto Monferrato area, in Castel Boglione. The estate is made up of 80 hectares, of which 74 dedicated to the cultivation of vines. The vineyards form a suggestive natural amphitheater, located in the heart of the Nizza DOCG production area. Here there is the Noceto single vineyard.



Traditional training system with espalier with rising vegetation. Guyot or low spurred cordon pruning systems. Plant density: at least 4000 plants per hectare and the number of buds on average not exceeding 10 per vine. The wine is aged for about 18 months, 6 of which are in wood.



Intense medium ruby color with matching highlights, evolving into a medium garnet with aging. The nose is characterized by elegant balsamic hints of thyme and sage, leaving a finish of vanilla, licorice and a note of cocoa. The palate is surprising, intense and round, with a very persistent finish.



It goes perfectly with traditional Piedmontese dishes, in particular stuffed pasta, meat-based second courses, stewed or braised meat, or aged cheeses. Serve between 18-20°C.



falstaff
92 punti



750 ml



6 bt/ct



80x120
eur-epal



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500 g



7,5 kg



95
ct/pallet



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