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## Nizza DOCG Riserva La Court

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**VINTAGE:** 2018

**PRODUCER'S VINTAGE NOTES:** "The 2018 vintage was characterized by a late winter / spring that experienced abundant snow and then rain: such conditions allowed the restoration of precious water reserve, following a 2017 that experienced very little rainfall. The vegetative stage began in the usual period, but the months of May and early June have sternly put the winegrower to the test, requiring prompt interventions with anti-mildew treatments and suitable agronomic operations aimed at maintaining the grapes' perfect health. The year continued with a hot and dry summer; but the abundant quantity of fruit required the elimination of excess bunches (thinning of 30-35%); this then allowed the ideal continuation of a balanced maturation. The ideal climate in the last weeks of summer and the mild days and cool nights of September determined a gradual maturation and the development of aromas of small red fruits, cocoa and mint, revealing outstanding elegance and complexity; in the mouth, structure, freshness and silkiness endow the wine with harmony and an exceptional character." *Stefano Chiarlo, winemaker*

**GRAPE VARIETY:** barbera**MUNICIPALITY:** Castelnuovo Calcea**FIRST VINTAGE PRODUCED:** 1996**VINEYARD:** La Court**SURFACE AREA OF THE VINEYARD :** 3 hectare**YEAR PLANTED:** 1976**SOIL:** called the 'astiane sands', it consists of calcareous clay marl of sedimentary marine origin, with good presence of lime and sand, rich in microelements, in particular magnesium**VINEYARD EXPOSURE:** the best exposures facing south / south-southwest**VINEYARD ELEVATION:** 240 AMSL**METHOD OF CULTIVATION:** Guyot**VINES PER HECTARE:** approximately 5,000**YIELD:** very low yield; thinning of excess bunches at end of summer, leaving an average of 5/6 bunches per vine**PRODUCTION PHILOSOPHY CERTIFICATION:** V.I.V.A "SustainableWine"**HARVEST:** manual harvest**VINIFICATION:** fermentation for 15 days in 55 hl oak vats with the skins, with a soft "shower" system of wetting the cap at a temperature between 30°C / 27°C. Malolactic vat fermentation**REFINEMENT:** 30 months in total. Depending on the vintage, 50% is aged in casks and the other 50% aged in large barrels for 1 year. A period of 18 months refinement in the bottle follows.**COLOUR:** purple with brilliant ruby hues**NOSE:** ample, intense, elegant with notes of black cherry, cocoa and coffee**TASTE:** very good structure, fresh, velvety with a long, silky finish**ACCOMPANIES:** agnolotti with a wild rabbit sauce, tagliolini with porcini, roasted veal and well-matured cheeses**SERVING TEMPERATURE:** 18° C**BOTTLE SIZES:** 0,750 L - 1,5 L - 3 L - 5L**CLOSURE:** cork

«Aged for at least a year in barrique and then 18 months in the bottle, this is the historic Barbera made by Michele Chiarlo that is now identified with the new Nizza appellation. There is black fruit and chocolate in abundance in the 2016 Nizza Riserva La Court. The cocoa signature comes out the most, with dark spice and candied cherry. Pair it with a Piedmont classic of rabbit agnolotti.» **Robert Parker 92/100 points**

