

## Nizza DOCG Riserva La Court



**VINTAGE:** 2020

**PRODUCER'S VINTAGE NOTES:** "The 2020 vintage began with a mild winter with little rainfall, especially snowy ones. The first part of spring was dry and sunny (March and April), suggesting an early vintage. This forecast has been proven wrong: May and June have been particularly rainy, slowing down vegetative development. But this also allowed for an abundant accumulation of essential water resources for the summer season that has not been excessively hot and dry. It was an abundant year in terms of quantity, but thanks to the use of the now traditional practice of thinning, the situation returned to normal levels, further favoring grape quality. In general, the weather was ideal, including a final spurt of sunny days and excellent diurnal temperature variation from mid-August to late September, conditions that identify "great vintages." Stefano Chiarlo, *winemaker*

**GRAPE VARIETY:** barbera

**MUNICIPALITY:** Castelnovo 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. "Sustainability and Culture"

**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

