



VITI VECCHIE

NIZZA DOCG

GRAPE VARIETAL

100% Barbera

SOIL

Sand- clay

HARVEST

Manual harvest

WINEMAKING AND AGING

Destemming and pressing of the grapes, fermentation and after racking 18/20 months in small wooden barrels of french oak.

TASTING NOTES

Dark ruby red colour, aromas of ripe dark fruit, vanilla and notes of leather, licorice. In the mouth it is full-bodied, with excellent acidity and roundness on the palate. Ideal with meat-based dishes, roasts, braised meats.

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