

## Zigzagando

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### SUCIAJA

**Vineyard:** Vigna Brusà.

**Grape variety:** nibiò, belonging to the family of dolcetto grapes.

**Vinification:** traditional on skins, once grapes reach the cellar stripping takes place and the liquid, together with the skins, is left in stainless steel vats at controlled temperature.

**Ageing:** 9 months barrique.

**TASTING:** full bodied on the palate, it is defined by a delicate, velvety and long tannin. The wine is warm and soft, sustained by a never prevaricating freshness.

**Olfactory examination:** the nose of this wine comes out to be always a peculiar experience not comparable to other tastings. Nibiò grapes offer spicy notes and an alternation of fruity and floral touches, very delicate and astounding. Pepper, vanilla and tobacco merge with red fruit scents, following each other continually.

**Wine features:** nibiò grapevine belongs to the family of dolcetto grapes, but during the years it has developed autonomously. Exceptional tasting experience, today only three producers still offer this wine.



**Serving temperature:** 18 °C