

# dacapo

## Barbera D'Asti Superiore Nizza

**Region:** Piedmont

**Grape:** barbera.

**Alcohol Percent:** 13%.

**Ageing:** large oak casks for 12 months.

It comes only from our vigna 'dacapo', cru of Agliano Terme with a yield of 5000 Kg of grapes per hectar. It is late harvested and vinified in oak tun.

After the alcoholic fermentation the wine is transferred without pumps in 225 liters barrique where it remains for 12 to 14 months.

**Taste:** in color, intense ruby red when young with a tendency to garnet after aging; vinous, intense, characteristic and delicate odor; dry, full-bodied, slightly tannic flavor.

With adequate aging, the flavor becomes full and balanced.

It drinks beautifully before dinner and with pastas and roasts.

The vineyards are cultivated in a natural way, without fertilizer and forced growing to obtain a low yield per hectar and our work in the cellar consists in preserving what nature gives us in the harvest.

