



ODDERO

BARBERA D'ASTI DOCG SUPERIORE NIZZA



GRAPE VARIETY

Barbera 100%

VINEYARD

Comune: Nizza Monferrato, località Scrimaglio

Altitude: 250 m a.s.l. exposure: south,

Age of vines: variable from 30 to 60 years

Yield/ha: 70q/ha

HARVEST PERIOD

late September

PRODUCTION

8,000 - 10,000 bottles

VINIFICATION

Selection of the grapes in the vineyard by manual harvest, fermentation and maceration for approximately 15 days in stainless steel vats, followed by malolactic fermentation in November

AGEING

In oak casks of 40 - 65 hl.

Ageing lasts 16 months, with assemblage in spring and bottling in summer

ORGANOLEPTIC QUALITIES

Deep ruby red colour, acquiring elegant garnet highlights with age; bouquet of red fruit, bitter chocolate and coffee which as time passes becomes more spicy with "wild" notes. The flavour is dry and robust, enhanced by dense body and roundedness; full of character

NOTES

From the 2014 vintage, our Barbera d'Asti became a Nizza DOCG, duly complying with all the criteria stipulated by the regulatory guidelines for this new denomination