

LAUDANA

NIZZA

D.O.C.G.



Bricco Laudana is the name of a south-facing ridge of hills between Vinchio and Mombercelli. It is an extraordinary area for winegrowing. The grapes used to make our Nizza D.O.C.G. come, in fact, from these vineyards. A wine tradition with ancient roots: In 1989 the “Vigne Vecchie Bricco Laudana” was the most expensive wine ever sold at the Barbera d’Asti auction held at the castle of Costigliole d’Asti. This great success fuelled an even closer cooperation between the local winegrowers and wine experts from our winery in the pursuit of excellence.

GRAPE: 100% Barbera.

SOIL: sandy soil with some clay.

ALTITUDINE: 250 m. above sea level.

EXPOSURE: South.

VINE TRAINING - DENSITY: Guyot. 4000 vines per hectare.

HARVEST: third week of September. The grapes come from vineyards of average 50 years old. After green harvest and careful selection, the grapes are hand harvested and collected in perforated crates to preserve their integrity in early morning and delivered to the winery in the afternoon.

VINIFICATION: after crushing and destalking of the grapes, the must is sent to temperature controlled horizontal tanks. The alcoholic fermentation and maceration last around 9 days at an initial constant temperature of 24 °C which gradually rises to 28 °C. This process allows the wine to obtain excellent aromas and to extract the polyphenolic substances from the skin. The malolactic fermentation takes place immediately after the alcoholic fermentation in stainless steel tanks at a constant temperature of 18 °C.

AGEING: at the end of the winemaking process, the wine goes into new oak and second- and third-year French barrique. The ageing last for about 12 months. The wine remains in cement tanks for another month prior bottling, followed by 6 months of bottle ageing.

TASTING NOTES

The colour is ruby red with light garnet-red hues. The wine has vinous nose with aromas of fresh fruits and delicate vanilla and intense caramel scents. On the palate, the wine is full body, savoury, well-balanced with a long and elegant finish.

PAIRINGS: piemontese fritto misto, main course dishes with stew or roasted red meats, game or aged cheeses.

ALCOHOL CONTENT: 14,5% vol.

SERVING TEMPERATURE: 18 °C.

SIZE: 0,75 l.