



BARBERA D'ASTI SUPERIORE NIZZA

Piemonte, Italy

Oddero



www.oddero.it/index.php/en/

Method & Production

The Barbera grapes are carefully selected and manually harvested from 30 - 60 year old vines in the comune of Nizza Monferrato. Maceration and fermentation for approximately 15 days in stainless steel vats, followed by malolactic fermentation. The wine is aged in Slavonian oak casks of 40 - 65 hl for 16 months, with assemblage in spring and bottling in summer.

Tasting Notes

An array of red fruit, bitter chocolate and coffee. The wine is dry and robust, enhanced by dense body and roundedness; full of character!

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
OD0322	Barbera d'Asti Superiore Nizza	Barbera	2022	14.5%	Cork	6X0.75lt	No	No	Yes	No