

LA COLLINA DEGLI AMICI

NIZZA

2023

Grapes: Barbera

Average Age of the vines: 45 to 50 years

Soil: predominantly calcareous marl with clay and sand.

Training System: Guyot

Harvest: manual harvest end of September.

Fermentation: destemmed and manually sorted grapes are fermented 17 days with the skins in a stainless steel tank. Spontaneous fermentation with indigenous yeasts.

Aging: Aged for 18 months. One year of aging in a 1000-liter French oak barrel.

Alcohol: 14%

Number of bottles: 1333



Tasting Notes:

The color is an intense dark ruby red. This is a full bodied wine with good acidity and soft tannins. The flavor is filled with the aromas of dark berries and black plum. There are hints of oak, licorice and leather.

Serving temperature: 60F /15C

We are a small producer of artisan wines.

Our annual production is approximately 10,000 bottles.

We practice natural wine making with natural fermentation and low intervention. We use only organic products in the vineyard and winery.

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