



Amistà

AMISTÀ

Nizza DOCG

REGION

Piedmont

VARIETY

Barbera

Number of Bottles Produced: 12.940 of 750 ml; 349 of 1500 ml

Grapes: 100% Barbera

Vineyard Area: 2.7 hectares, exposure: south, 200-220 meters above sea level

Soil Type: Marble, calcareous

Training System: Guyot; 5000 plants per hectare

Average Age of the Vines in Production: 30 years

Yield of grapes per hectare: 55 quintals / Ha

Harvest period: End of September with manual harvest

Fermentation: In steel and cement vats for 25 days

Fermentation temperature: 25/26 ° C

Aging: In large 20/25 hl barrels and in tonneaux of 500 liters for 12 months. In bottle for at least 6 months

Alcoholic content: 14%