



Amistà

AMISTÀ

Nizza Riserva DOCG

REGION

Piedmont

VARIETY

Barbera

Number of bottles produced: 3.050 750ml bottles, 150 magnums

Grape: 100% Barbera

Vineyard surface area: 1 hectare

Exposition: south, 200-220 meters a.s.l.

Soil: Marl, limestone

Training system: Guyot, with a density of 5,000 plants per hectare

Average age of the vines (used for production): 60/70 years

Yield: 5.0 tonnes per hectare.

Harvest: End of September, manual

Fermentation: Truncated conical wooden vat for 40 days

Fermentation temperature: 25-26 C.

Cellar aging: Tonneaux and Barriques for 12 months

Bottle for at least 6 months