



La Patareina  
La Terra, le Vigne, il Vino



## NIZZA

Denominazione di Origine Controllata e Garantita

### “Le Reiss”

<b>Vintage</b>	2015
<b>Grape variety</b>	100% Barbera
<b>Yield per Hectare</b>	70 q.li/Ha
<b>Picking</b>	manual with baskets

**Production** The grapes come from the vineyards to the cellar in the shortest possible time and the grapes are selected to have the best results. After pressing grapes, the must is transferred into a steel barrel, where it start the alcoholic fermentation for 15-18 days, with controlled temperature (28°C). In this time, délestage process permit to have colour, aroma and tannic structure. Ageing: 14 months in French oak barrels (80% Allier / 20% Noisette) and 16 months in bottle

<b>Alcohol</b>	14%
<b>Residual sugar</b>	0.45 g/l
<b>Total acidity</b>	5.65 g/l

#### Tasting notes:

Colour: ruby red with dark violet reflection.

Perfume: elegant and intense bouquet of black cherry and plum, with hints of toast, sweet tobacco and coffee.

Taste: it is dry and fresh. The nose is integrated with touch of sweet spices and almond. Intense and persistent finish, well balanced.

#### Food-wine pairings

It expresses the best of itself if accompanied by typical dishes of the Piedmont tradition, such as salami, braised, mixed boiled. Great with the game cooked at civèt.

<b>Service temperature:</b>	18/20 °C
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#### VINEYARD

<b>Location</b>	NIZZA MONFERRATO - Piedmont - Italy
<b>Coordinates</b>	44°45'5.63"N - 8°22'56.03"E
<b>Soil</b>	clay soil
<b>Altitude</b>	299 m a.s.l.
<b>Breeding system</b>	Guyot
<b>Harvest</b>	October

