

# DATA SHEET



NAME OF THE WINE: LIBERTA

APPELLATION: NIZZA DOCG

**GRAPE VARIETY:** 100% BARBERA

**DESCRIPTION:** NIZZA DOCG IS A WINE PRODUCED IN A SMALL AREA, HISTORICALLY ONE OF THE BEST FOR THE PRODUCTION OF BARBERA'S WINE, WHICH INCLUDES 18 MUNICIPALITIES SURROUNDING NIZZA MONFERRATO.

PRODUCTION REGULATIONS SET VERY STRICT REQUIREMENTS FROM THE GROWING AND THE OENOLOGICAL POINT OF VIEW, IN ORDER TO KEEP HIGH QUALITY STANDARDS.

THE "LIBERTA" , COMES FROM THE NAMESAKE VINEYARD SITUATED IN CASTELNUOVO CALCEA, IS LEFT TO AGE IN FRENCH OAK BARRELS FOR ABOUT 18 MONTHS BEFORE RESTING IN THE BOTTLE FOR SOME MONTHS. THE RESULT IS A WINE PARTICULARLY STRUCTURED, RICH IN MINERAL NOTES AND SUITABLE FOR A LONG AGING.

**PRODUCTION AREA:** VINEYARD OF LIBERTA IN CASTELNUOVO CALCEA

**AGE OF THE VINES:** 45-50 YEARS OLD

**EXPOSURE:** SOUTH-WEST, SOUTH

**VINEYARD ALTITUDE:** 250 M

**TRAINING SYSTEM:** GUYOT

**SOIL COMPOSITION:** CALCAREOUS-MARL WITH PREVALENCE OF SILT (65%) AND WHITE SOIL. THEN SAND AND CLAY.

**VINIFICATION:** LONG MACERATION FOR 20-25 DAYS WITH SKIN CONTACT AND SOFT PUMPING OVER THE SKIN CAP

**AGING:** 18 MONTHS IN 225 LITER FRENCH OAK  
BARRIQUES

**SERVING TEMPERATURE:** 18°- 20° C.

**SIZE:** 0,75 L. - 1,50 L. - 3,00 L.

**PRIZES AND AWARDS:** 3 RED GLASSES GAMBERO  
ROSSO 2019

  
AZIENDA AGRICOLA  
**ROBERTO FERRARIS**