



MARENCO



NIZZA

Nizza DOCG Riserva Zana

Altitude, old vines. Elegance upheld by smooth tannins built to last

Origin

100% Barbera. Zana vineyard, Castelboglione. White sandy soil, sandstones. 30% steepness, altitude 420 meters above sea level. Southern exposure. Age of the vines up to 30 years

Wine making

The grapes are selected and harvested manually in small boxes. Alcoholic fermentation takes place in stainless steel tanks. After malolactic fermentation the wine ages in oak barrels. The wine is then bottled after 18 months.

Tasting notes

Ruby red color, lively and bright. Intense and fresh aromas. Red fruits on a spicy background. The taste is structured, with sweet and well integrated tannins. The finish is fruity, mineral with hints of graphite, and nicely juicy.

Pairings and serving

Charcuterie, boiled meat, stews, roasts, and ripe cheeses. It pairs with the traditional Italian recipes, and with tasty dishes from around the world. Store the bottle in a cool and dark place. Possibly open some time before service, or use a decanter especially if opening an old vintage. Serve in big bowl wine glasses at 18°C. Suited for long aging.