



# MARENCO



## NIZZA NIZZA DOCG RISERVA ZANA

**GRAPES** 100% Barbera

**ORIGIN** Zana vineyard, Castelboglione. White sandy soil, 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 at maturation. Alcoholic fermentation takes place in stainless steel. After malolactic fermentation the wine ages in 500 litres oak barrels. The wine is assembled and bottled after 18 months of wood aging. Nizza Zana was produced for the first time in 2019 and we release this wine only in excellent vintages.

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

**PAIRINGS** Charcuterie, boiled meat, stews, roasts, and ripe cheeses. It pairs well with the traditional Italian recipes, and with tasty dishes from around the world.

**SERVING SUGGESTION** Store the bottle in a cool and dark place. Possibly open 1 hour before service, or use a decanter especially if opening an old vintage. Serve in big bowl wine glasses at 18°C.

**TECHNICAL INFO** Alcohol 14,5% by vol - Contains sulphites.



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