## ODDERO BARBERA D'ASTI NIZZA





Region: Piedmont, Italy

Appellation: Nizza DOCG

Grapes: 100% Barbera
Farming: Certified organic

Age of vines: vineyards planted between 1960 and 1990

Altitude, Aspect, & Soil Type: 250 M, S Facing, 70% Sandy Marls and

30% Clay

Typical Harvest Time: Late September

**Maceration & Fermentation:** 15 days maceration, controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: 16 months in 40-65 hL oak barrel

Production: 8,000 - 10,000 bottles annually

## **Notes from Oliver:**

Based in La Morra and bottling since 1878, Oddero is an amazing producer because a) they have an extraordinary collection of legendary sites and b) because they use the winemaking style that best allows these sites to express their quality and character, what you might call the 'clean traditional' style.

Nizza is a sub-region within the Barbera D'Asti DOCG which was given it's own separate DOCG status in 2014. Compared to Alba, Asti's soil is richer in sand, the hills are steeper, and the microclimate is warmer. Boasting notes of roses, ripe cherries, bitter chocolate and coffee, this drinks well with rich pasta and meat dishes.