



NIZZA DOCG PIANOALTO



THE OLD VINEYARDS OF PIANOALTO DI CRENA

Our Pianoalto estate hosts wonderful Barbera vineyards, gathered around the farmhouse on the hill, overlooking the delightful village of Agliano and its thermal springs in the valley. In our oldest vineyard we produce PianoAlto, a Barbera d'Asti Superiore that since 2014 boasts the appellation NIZZA DOCG, which is the best area for this great red. The importance of the soil and of the position resulting in the final reflections of the wine are at the origin of the cru of PianoAlto. The Piedmontese double-vat for the ageing enhances its original characteristics and its being very distinct.

VINEYARD

Varietal: Barbera 100%
Vineyard: old vineyards of Pianoalto
Altitude: 250 metres a.s.l.
Soil: limestone
Vine training technique: spurred cordon

VINIFICATION

The grapes in Pianoalto have an excellent concentration of sugar and anthocyanins, while tannins are sweet as they should be for good Barbera grapes when they are ripe. Grapes are hand-picked and fermented in 53 hl wooden vats. The must is daily tasted to ensure quality. Punching down and delestage are used to achieve the correct extraction of the components. Ageing in the custom-made 1500-litre-wooden-vats starts in the spring and lasts for 18 months followed by a long ageing in bottle before being released.

WINE

The colour is an intense ruby red, almost purple, that testify its richness. Its aroma has an intense and complex bouquet, in which the fruity notes are prevailing, particularly of a pulpy heart of fleshy and ripe currant and the spices like pepper and tobacco. PianoAlto is an harmonic and soft wine; the wooden ageing gives it balance and maestosity – two elements that indicated a great longevity.

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