

# CORSA DELLE BOTTI

## Nizza

### Nizza Monferrato, Piedmont, Italy

#### GRAPE VARIETY

100% Barbera

#### VINIFICATION

Nizza is a small, distinctive DOCG which covers the hillside vineyards immediately surrounding the town of Nizza Monferrato, southwest of Asti, in Piedmont. This tiny, special area is historically recognized for producing unique, top-quality wines exclusively from the Barbera grape. In 2014 Nizza was finally given official DOCG status, cementing its position as the “Barolo of Barbera”. While Nizza Monferrato is the heart of the DOCG, Nizza may be produced from the growing areas around the 15 small towns that surround the larger municipality. *Corsa Delle Botti* is produced from grapes grown in Nizza Monferrato and Mombaruzzo, where the winery is located (just one hillside to the east). Here the white calcareous soils are layered with clay and sandstone which give the wine its distinctly elegant profile. Harvest is made by hand at the end of September. The grapes are destemmed and pressed. Three weeks of cold maceration in stainless steel is followed by four weeks of fermentation with cultured yeast. The wine is aged in 250L French oak barrique (50% new) for one year and a minimum of six months in the bottle before release. *Gluten-Free. Vegetarian. Non-GMO.*

#### ABOUT THE LABEL

The historic wine culture that pioneered Nizza’s unique Barbera wines is on display every year in Nizza Monferrato during the “Corsa Delle Botti” (Race of the Barrels). This jovial contest recreates a 19th century tradition when finished barrels were rolled through the narrow streets by artisans’ apprentices racing to deliver them first.

#### THE WINERY

*Corsa Delle Botti* is produced by the Sperone family who have been making affordable premium wines for four generations. Antonio Sperone opened a small wine shop in Torino where he sold bulk wine directly to consumers. Unsatisfied with the quality and price of the local wine, Antonio started his own winery in Puglia and built a bottling facility in Torino. He was soon able to offer his customers quality wines at prices everyone could afford. Sadly, it had to close during WWII. The winery in Puglia survived the war and enabled Antonio’s grandson Giacomo to open a new facility in 1965 near Milan where he produced vermouth, sparkling wines, spirits and fine wines. In 1983, the family purchased 75 acres of prime vineyards in Piedmont and built the current winery in the small town of Mombaruzzo just outside Monferrato.

#### TASTING NOTE

Brilliant ruby red with hints of crimson. Cherry and floral on the nose, with a hint of anise. Dry and medium bodied with ripe red fruit, bright acidity and smooth tannins.

#### FOOD PAIRING

A very food friendly wine. Pairs well with hearty Italian fare and spicy dishes.



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