



## NIZZA DOCG 2017

14,50% ALCOHOL

2.122 BOTTLES PRODUCED  
FROM THE 2017 HARVEST.

77 MAGNUMS AND  
24 3L BOTTLES.

A Nizza from the heart of the DOCG area, from vines aged over 75 years in the uppermost part of the Bricco Nizza area. We liked the idea of interpreting this DOCG without adding anything, simply respecting the fruit of such a fine vine with such lengthy, rich experience.

Bringing out the wine's complexity to the full, without compromising on its elegance, resisting the temptation to add to something already so richly complete.

Submerged-cap vinification, large barrels and amphorae, no fixed rules, respecting the wine's own time and our intuition and discernment.

Spontaneous fermentation, daily tasting and devatting after 38 days of maceration for this 2017 vintage, which was then aged for 10 months in barrels before spending the following 8 months in 16 Hl amphorae and at least 6 months in bottles. Placed on the market 2 years after the harvest.



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