

AMISTÀ



AMISTÀ, A DIFFERENT KIND OF WINE EXPERIENCE.

Interpreting the soul of the land. Capturing every nuance.

Respecting tradition and adapting it for the future.

Celebrating the wine and sharing it with the world.

Amistà is different: an experience that goes beyond wine.



WELCOME TO PIEMONTE.



WE ARE LOCATED IN NORTHERN ITALY IN THE HEART
OF THE PIEDMONT REGION.



IT IS A “SEA OF HILLS,” BOTH GENTLE AND STEEP,
STRETCHING SOUTH BETWEEN THE
PO RIVER AND THE LIGURIAN MOUNTAINS.
MONFERRATO COVERS A SURFACE AREA OF 2,500 KILOMETERS.
ITS WINES ARE DEEPLY ROOTED IN THE REGION’S HISTORY.
IT’S ALSO A REGION RENOWNED FOR ITS KNOW-HOW
AND ITS RICH CULINARY TRADITIONS.

IN JUNE 2014,
MONFERRATO WAS NAMED
A WORLD HERITAGE
SITE BY UNESCO.



MONFERRATO: BIRTHPLACE OF THE NIZZA DOCG.



Nizza DOCG is produced using 100 percent Barbera grapes.

The production area includes 18 communes in Asti province:

Agliano Terme, Belveglio, Bruno, Calamandrana, Castel Boglione,
Castelnuovo Belbo, Castelnuovo Calcea, Castel Rocchero, Cortiglione, Incisa Scapaccino,
Moasca, Mombaruzzo, Mombercelli, Nizza Monferrato,
Rocchetta Palafea, San Marzano Oliveto, Vaglio Serra, and Vinchio.

Nizza is considered the top township for the production of Barbera d'Asti.

2000-2007

BARBERA D'ASTI SUPERIORE "NIZZA" DOC

Nizza township became an official subzone of the Barbera d'Asti Superiore DOC with the 2000 harvest.

2014

NIZZA DOCG

The Nizza DOCG was created with the 2014 harvest. Its name is short but it encompasses a rich tradition and history of winemaking in a unique viticultural area. It's much more than just a grape variety. The production of Nizza is limited because of strict regulations that ensure quality.



2008-2013

BARBERA D'ASTI SUPERIORE "NIZZA" DOCG

designation of controlled and guaranteed origin - was granted to the appellation with the 2008 harvest.



THE NIZZA DOCG OF AMISTÀ.

THE TASTE OF ELEGANCE.



A QUESTION OF PERSONALITY

A PASSION FOR QUALITY AND A QUEST FOR EXCELLENCE.
A WINE PRODUCED IN THE TRADITION OF “MADE IN ITALY.”

STATE-OF-THE-ART WINEMAKING TECHNOLOGY.





AMISTA
NIZZA VIGNA
D.O.C.G.

TASTING NOTES

Intense ruby red with hints of garnet.

Rich and complex on the nose with notes of blackberry and ripe red fruit followed by hints of spice and balsamic notes.

Intense and balanced in the mouth with a lingering finish.

An elegant and well-balanced wine with excellent body and structure and great aging potential.

The area's sandy marl and clay soils give the wine balance, aging potential, and elegance.

Winemaking

Fermentation in concrete tanks for a minimum of 30 days.

Fermentation temperature: 25-26° C.

Aging

In large 20-25 hectoliter casks and 500-liter tonneaux for 12 months.

Blending

In concrete tanks.

Bottle aging

6 months.

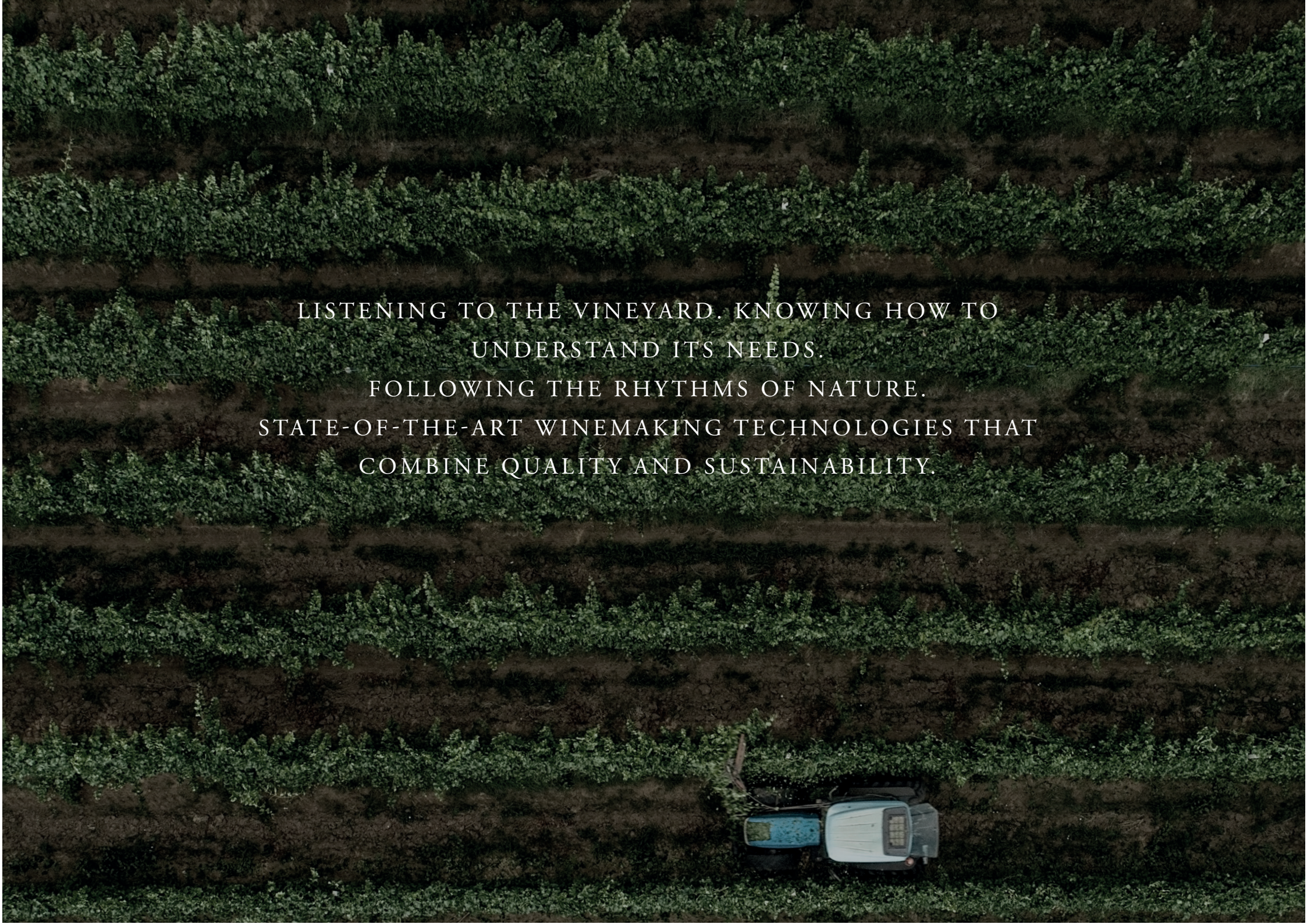




AMISTÀ WAS CONCEIVED TO CELEBRATE THE LAND,
ITS EXCELLENCE, AND BIODIVERSITY.

12 HECTARES PLANTED TO VINE IN AN AREA BETWEEN NIZZA,
SAN MARZANO OLIVETO, AND MOASCA.

NATIVE GRAPE VARIETIES AND VINES WITH AN
AVERAGE AGE OF 40-50 YEARS.

An aerial photograph of a vineyard. The rows of grapevines are dark green and densely packed, separated by dark brown soil. In the lower right corner, a blue tractor is visible, moving through the vines. The overall scene is captured from a high angle, looking down on the landscape.

LISTENING TO THE VINEYARD. KNOWING HOW TO
UNDERSTAND ITS NEEDS.
FOLLOWING THE RHYTHMS OF NATURE.
STATE-OF-THE-ART WINEMAKING TECHNOLOGIES THAT
COMBINE QUALITY AND SUSTAINABILITY.

THE COMMITMENT OF AMISTÀ



MAINTAINING OLD VINEYARDS



PRODUCING ONLY ONE WINE: AMISTÀ NIZZA



LOW YIELDS TO CREATE THE HIGHEST QUALITY





WINEMAKER LUCA D'ATTOMA

WINEMAKER LUCA D'ATTOMA HAS OVERSEEN
EVERY PHASE OF PRODUCTION, FROM VINEYARD MANAGEMENT
TO THE CELLAR DESIGN, FROM VINIFICATION TO BOTTLING
AND QUALITY CONTROL.



THE RESULT IS AMISTÀ NIZZA,
A WINE THAT EXCEEDS EXPECTATIONS AND THE PERFECT MARRIAGE
OF PASSION AND VISION. THE CULTURE OF MONFERRATO
WINE AT ITS ABSOLUTE BEST.



WELCOME TO

AMISTÀ