



Macario I Vigneti

Nizza "Rabé"

Dark ruby red with garnet shades. Vinous, intense, ripe red fruits and vanilla notes with herbal hints. On the palate, this extraordinary wine is round, full bodied with a velvety texture.

Barbera

Appellation

Nizza DOCG

Vineyard

Vineyards located on sunny high hillsides, facing south of Nizza Monferrato. Soils composed of loose, light-colored clay soils. Hand harvesting.

Vinification

The grapes are crushed and de-stemmed. The skins and the must obtained are placed in a tank to start maceration and fermentation. The repeated marc pressing facilitates the extraction of color and polyphenolic compounds. Once all the natural sugars turned into alcohol, the wine is separated from the skin and moved into a stainless steel tank to develop its characteristic bouquet and flavor. After that, the wine is placed into 225L oak barrels and kept about 15 months. Thanks to the oak, the color of the wine is stabilized and the flavor becomes more complex. It will need another 15 months in bottle before it gets released.

Pairing

Ideal wine served with main courses including risotto, roasts, stews and game. If aged, decant a few hours before serving.



Four generations of the Macario family have lovingly cultivated their vines in the hills of Monferrato for over one hundred years. Currently, Giovanna Macario grows the estate wines alongside her mother and daughter, displaying their deep dedication to family, tradition and respect for the vineyards. Fresh, generous and balanced, their wines honor the typicity of their site with traditional Piemonte varietals.