

NIZZA D.O.C.G.

<p>LEGISLATION CURRENTLY IN FORCE: BARBERA D'ASTI D.O.C.G.</p> <p>Ministerial Decree of 17 September 2010 (<i>Official Gazette no. 236 dated 8 October 2010</i>)</p> <p>(Omissis)</p> <p>"NIZZA" SUBZONE</p> <p>Article 1 The denomination of controlled and guaranteed origin "Barbera d'Asti" superior, followed by the specification of the subzone "Nizza", is reserved for wine that meets the requirements established in this legislation.</p> <p>Article 2 "Barbera d'Asti" superiore "Nizza" d.o.c.g. wine must be made from a minimum of 90% Barbera grapes with a maximum of 10% other non-aromatic black grape varieties suited to cultivation in the Piedmont region. In exception to the provisions of paragraph 1, vineyards which, on the date of publication of this decree, are registered in the viticultural registers for the DOCG "Barbera d'Asti" in conformity to the provisions of art. 2 of the relative legislation, approved by Ministerial Decree 8 July 2008, are suited to the production of the wines pursuant to art. 1.</p> <p>Article 3 The production area of "Barbera d'Asti" superiore "Nizza" d.o.c.g. wine comprises the entire territory of the following municipalities: Agliano Terme, Belveglio, Calamandrana, Castel Boglione, Castelnuovo Belbo, Castelnuovo Calcea, Castel Rocchero, Cortiglione, Incisa Scapaccino, Mombaruzzo, Mombercelli, Nizza Monferrato, Vaglio Serra, Vinchio, Bruno, Rocchetta Palafea, Moasca, San Marzano Oliveto.</p> <p>Article 4 The environmental and cultivation conditions of the vineyards destined for the production of the wine pursuant to art. 1 must be those traditional for the production area. For the purpose of registration in the viticultural registers, suitable vineyards are those located on sunny hillsides or ridges characterised by sandy-clay marl and stratified sandstone. To favour exposure to the sun, the land must be located on hills facing from south-west to south-east. The "controspalliera" training system is used with Guyot pruning with rising vegetation and with a limit of 10 buds per vine stock. The use of all forcing techniques is forbidden. The maximum grape yield permitted for the production of "Barbera d'Asti" superiore "Nizza" d.o.c.g. wine is 7 t,</p>	<p>CONSTITUTION OF THE NEW LEGISLATION FOR NIZZA D.O.C.G. AND PROPOSAL OF AMENDMENT</p> <p>"NIZZA"</p> <p>Article 1 – Denomination and wines The denomination of controlled and guaranteed origin (d.o.c.g.) "Nizza" is reserved for red wines that meet the conditions and requirements envisaged by this production legislation for the following types, additional specifications or mentions:</p> <p>"Nizza"; "Nizza" riserva.</p> <p>Article 2 –ampelography base 1. "Nizza" d.o.c.g. wines must be made from grapes grown in vineyards composed, within the estate, of 100% Barbera grapes.</p> <p>Article 3 – grape production area The production area of "Nizza" d.o.c.g. wine comprises the entire territory of the following Municipalities: Agliano Terme, Belveglio, Calamandrana, Castel Boglione, Castelnuovo Belbo, Castelnuovo Calcea, Castel Rocchero, Cortiglione, Incisa Scapaccino, Mombaruzzo, Mombercelli, Nizza Monferrato, Vaglio Serra, Vinchio, Bruno, Rocchetta Palafea, Moasca, San Marzano Oliveto.</p> <p>Article 4 – regulations for viticulture 1. The environmental and cultivation conditions of the vineyards destined for the production of "Nizza" d.o.c.g. wines must be those traditional for the area and capable of conveying the specific quality characteristics envisaged by this legislation to the grapes and the wine.</p> <p>2. In particular, the cultivation conditions of the vineyards must meet the following requirements: soils: soils characterised by sandy-clay marl and stratified sandstone; location: exclusively on hills facing from south-west to south-east. Valley floors, damp areas and those with insufficient exposure to the sun are excluded; altitude: no higher than 650 metres above sea level; plant density: that generally used in relation to the</p>
---	---

<p>equating to 49 hectolitres per hectare under specialised cultivation.</p> <p>In favourable years, the amount of grapes obtained and destined to the production of wines with the denomination of controlled and guaranteed origin “Barbera d’Asti” superior with specification of the subzone “Nizza”, must be brought within the limits, so that overall production does not exceed such limits by more than 20%, notwithstanding the grape yield/wine limits for the quantities in question.</p> <p>The grape harvest must be carried out using traditional techniques to safeguard the integrity of the bunches at the time of pressing.</p>	<p>particular characteristics of the grapes and the wine. Newly registered or replanted vineyards must contain at least 4,000 stocks per hectare, calculated over the plantation arrangement;</p> <p>vine training and pruning systems: traditional (vine training: “contro spalliera” with rising vegetation; pruning: traditional Guyot or low spurred cordon). The average number of buds must not exceed 10 per vine stock.</p> <p>The grapes must be harvested exclusively by hand. The use of all forcing techniques is forbidden.</p> <p>3. The maximum grape yields per hectare of vineyard under specialised cultivation for the production of “Nizza” d.o.c.g. wines and the minimum natural alcohol contents of the relative grapes destined for vinification must be the following:</p> <table><tr><th>Wines</th><th>Grape yield tonnes/ha</th><th>Min. natural alcohol content</th></tr><tr><td>“Nizza”</td><td>7</td><td>13.00% vol.</td></tr><tr><td>“Nizza” riserva</td><td>7</td><td>13.00% vol.</td></tr></table> <p>The maximum quantity of grapes allowed for the production of the wines pursuant to art. 1 with the additional mention “vigna” (vineyard) followed by the relative place name or traditional mention must be 6.3 tonnes per hectare of specialised cultivation.</p> <p>Grapes destined for the production of the wines pursuant to art. 1 with the additional specification “vigna” must have a minimum natural alcohol content of 13.50% by vol.</p> <p>In particular, to be able to indicate the additional mention “vigna”, vineyards that are less than seven years old must have an even lower yield per hectare, as indicated hereunder:</p> <p>In the third year following planting:</p> <table><tr><th>Wines</th><th>Grape yield tonnes/ha</th><th>Min. natural alcohol content</th></tr><tr><td>Nizza “vigna”</td><td>3.8</td><td>13.50% vol.</td></tr><tr><td>Nizza riserva “vigna”</td><td>3.8</td><td>13.50% vol.</td></tr></table> <p>In the fourth year following planting:</p> <table><tr><th>Wines</th><th>Grape yield tonnes/ha</th><th>Min. natural alcohol content</th></tr><tr><td>Nizza “vigna”</td><td>4.4</td><td>13.50% vol.</td></tr><tr><td>Nizza riserva “vigna”</td><td>4.4</td><td>13.50% vol.</td></tr></table> <p>In the fifth year following planting:</p> <table><tr><th>Wines</th><th>Grape yield tonnes/ha</th><th>Min. natural alcohol content</th></tr></table>	Wines	Grape yield tonnes/ha	Min. natural alcohol content	“Nizza”	7	13.00% vol.	“Nizza” riserva	7	13.00% vol.	Wines	Grape yield tonnes/ha	Min. natural alcohol content	Nizza “vigna”	3.8	13.50% vol.	Nizza riserva “vigna”	3.8	13.50% vol.	Wines	Grape yield tonnes/ha	Min. natural alcohol content	Nizza “vigna”	4.4	13.50% vol.	Nizza riserva “vigna”	4.4	13.50% vol.	Wines	Grape yield tonnes/ha	Min. natural alcohol content
Wines	Grape yield tonnes/ha	Min. natural alcohol content																													
“Nizza”	7	13.00% vol.																													
“Nizza” riserva	7	13.00% vol.																													
Wines	Grape yield tonnes/ha	Min. natural alcohol content																													
Nizza “vigna”	3.8	13.50% vol.																													
Nizza riserva “vigna”	3.8	13.50% vol.																													
Wines	Grape yield tonnes/ha	Min. natural alcohol content																													
Nizza “vigna”	4.4	13.50% vol.																													
Nizza riserva “vigna”	4.4	13.50% vol.																													
Wines	Grape yield tonnes/ha	Min. natural alcohol content																													

<p>Article 5</p> <p>Vinification and bottling must take place within the production area pursuant to art. 3; taking into account the traditional situations, these operations may be carried out in the Provinces of Cuneo - Asti - Alessandria.</p> <p>- the increase of the alcohol content is allowed within a maximum of 1 percent alcohol.</p> <p>The grapes must ensure a minimum natural alcohol</p>	<p>Nizza “vigna” 5.0 13.50% vol. Nizza riserva “vigna” 5.0 13.50% vol.</p>		
	<p>In the sixth year following planting:</p>		
	Wines	Grape yield tonnes/ha	Min. natural alcohol content
	Nizza “vigna”	5.7	13.50% vol.
	Nizza riserva “vigna”	5.7	13.50% vol.
	<p>From the seventh year following planting:</p>		
	Wines	Grape yield tonnes/ha	Min. natural alcohol content
	Nizza “vigna”	6.3	13.50% vol.
	Nizza riserva “vigna”	6.3	13.50% vol.
	<p>In abundant years, the amount of grapes obtained and destined to the production of “Nizza” d.o.c.g. wines, must be brought within the limits, so that overall production does not exceed such limits by more than 20%, notwithstanding the grape yield/wine limits for the quantities in question. The possibility to destine the excess grapes to make other d.o.c. wines that grow in the same production area, in accordance with art. 10, paragraph 1. Let. D) of Legislative Decree 61/2010, is subject to specific regional authorisation, by request of the Consortium for Defence and having heard the professional trade organisations.</p> <p>4. In poor years, Piedmont Region sets a lower yield than that envisaged by this legislation, which may be differentiated within the context of the production area pursuant to art. 3.</p> <p>5. The winegrowers concerned who envisage obtaining a higher yield than that set by Piedmont Region, but not higher than that established by point 3 above, must promptly inform the controlling authorities holding jurisdiction for the territory, of the estimate of the higher yield, sending a registered letter indicating such date at least five days before the date on which they intend to start harvesting to said authorities, to allow them to carry out the necessary checks.</p> <p>6. Within the scope of the maximum yield established in this article, Piedmont Region, upon proposal by the Consortium for Defence, may set maximum grape limits per hectare that are below those envisaged by this legislation, in relation to the need to convey a better balance to the market.</p> <p>In this case, the provisions of paragraph 5 do not apply.</p> <p>Article 5 – vinification regulations</p> <p>1. For “Nizza” d.o.c.g. wines, vinification and bottling must take place within the production area pursuant to art. 3; taking into account the traditional situations, these operations may be carried out in the Provinces of Cuneo - Asti - Alessandria.</p> <p>2. For “Nizza” d.o.c.g. wines, no form of enrichment to</p>		

content of 12.5 % by volume. The maximum grape yield must never exceed 70%. Should this limit be exceeded, never rising above 75%, the excess will not be entitled to the denomination of controlled and guaranteed origin; if the percentage rises above 75%, all of the product will lose entitlement to the denomination of controlled and guaranteed origin.		increase the alcohol content is allowed.	
		2. The maximum yield of grapes in finished wine must not exceed:	
Wines	Yield (grapes/wine)	Max. production of wine (litres per hectare)	
"Nizza"	max. 70%	4,900	
"Nizza" riserva	max. 70%	4,900	
To use the mention "vigna", notwithstanding the maximum grape/wine percentage yield indicated in the paragraph above, the maximum production of wine in litres/hectare obtainable is determined on the basis of the respective grape yields in tonnes/hectare pursuant to art. 4 point 3.			
Should the yield exceed the percentage indicated above, without rising above 75%, the excess will not be entitled to the denomination of controlled and guaranteed origin; if the percentage rises above 75%, all of the product will lose entitlement to the denomination of controlled and guaranteed origin.			
4. In vinification and ageing, the most rational technical criteria must be observed and the winemaking practices that convey the finest characteristics of quality to the wine must be carried out.			
5. The following must undergo a period of ageing:			
Wines	Duration	of which in wood (oak barrels of any size)	Start date
Nizza	minimum 18 months	minimum 6 months	from 1 January of the year following harvest
Nizza "vigna"	minimum 18 months	minimum 6 months	from 1 January of the year following harvest
Nizza riserva	minimum 30 months	minimum 12 months	from 1 January of the year following harvest
Nizza riserva "vigna"	minimum 30 months	minimum 12 months	from 1 January of the year following harvest
The volume can be topped up with the same type of wine kept in other containers, to a maximum extent of 10% of the total, during the course of the whole compulsory ageing period.			
6. For grapes destined to the production of the wines pursuant to art. 1, the grapes can be selected during harvesting and destined, in the presence of the legal requirements, exclusively to the production of "Barbera d'Asti", "Monferrato" rosso, "Piemonte" Barbera and "Piemonte" rosso.			
7. Wines destined to become "Nizza" d.o.c.g. pursuant to art. 1, can be reclassified with the denominations of controlled origin "Barbera d'Asti", "Monferrato"			

<p>Article 6 At the time of release for consumption, the wine pursuant to art. 2 must have the following characteristics: colour: deep ruby red, tending towards garnet with age; perfume: characteristic, intense, ethereal; flavour: dry, full-bodied, harmonious and rounded. minimum total alcohol content: 13% vol.; minimum total acidity: 5 g/l; minimum non-reducing extract: 26 g/l; - "Barbera d'Asti" superiore "Nizza" d.o.c.g. wine cannot be released for consumption before it has aged for at least 18 months starting from the 1st of January following harvest. During this period of time, it must spend at least six months in wooden barrels. After ageing, "Barbera d'Asti" superiore "Nizza" d.o.c.g. wine may smell slightly of wood.</p> <p>Article 7 The addition of any qualification other than those envisaged by this legislation to the denomination pursuant to art. 1 is forbidden. It is, however, possible, to use indications which make reference to vineyards, farms and the trade names of the estates where the grapes used to make the wines qualified as "Nizza" are grown, as long as they are indicated when registering the vineyards and as long as the wine is bottled and made by the estate that produced the grapes. Wine classified under the denomination of controlled and guaranteed origin "Barbera d'Asti" superiore with specification of the "Nizza" subzone must be released for consumption in glass bottles with a maximum capacity of 5 litres. Bottles or other containers filled with "Barbera d'Asti" superiore "Nizza" d.o.c.g. wine must bear indication of the year in which the grapes used to make the wine were harvested. (Omissis)</p>	<p>rosso, "Piemonte Barbera" and "Piemonte rosso", as long as they correspond to the conditions and the requirements envisaged by the relative legislation, following communication of the holder to the authorities holding jurisdiction.</p> <p>Article 6 – characteristics of the wine at the time of consumption 1. At the time of release for consumption, wines pursuant to art. 1 must have the following characteristics:</p> <p>"Nizza": colour: deep ruby red, tending towards garnet with age; perfume: characteristic, intense, ethereal; flavour: dry, full-bodied, harmonious and rounded. minimum total alcohol content: 13% vol.; with the indication of "vigna": 13.50% vol.; minimum total acidity: 5 g/l; minimum non-reducing extract: 26 g/l;</p> <p>"Nizza" riserva: colour: deep ruby red, tending towards garnet with age; perfume: characteristic, intense, ethereal; flavour: dry, full-bodied, harmonious and rounded. minimum total alcohol content: 13% vol.; with the indication of "vigna": 13.50% vol.; minimum total acidity: 5 g/l; minimum non-reducing extract: 26 g/l;</p> <p>3. The Ministry of farming, alimentary and forestry policies may change the limits of total acidity and the minimum non-reducing extract by decree.</p> <p>Article 7 – labelling, designation and presentation 1. In the designation and presentation of "Nizza" d.o.c.g. wines, the addition of any qualification other than those envisaged by this production legislation, including the adjectives "extra", "fine", "naturale", "scelto", "selezionato", "vecchio" and similar, is forbidden.</p> <p>2. In the designation and presentation of "Nizza" d.o.c.g. wines, it is possible to use indications which make reference to vineyards, farms and the trade names of the estates where the grapes used to make the wines qualified as "Nizza" are grown, as long as they are indicated when registering the vineyards and as long as the wine is bottled and made by the estate that produced the grapes.</p> <p>3. In the designation and presentation of "Nizza" d.o.c.g. wines, the denomination of origin may be accompanied by the additional mention "vigna", followed by the corresponding place name or traditional name, as long as: the grapes all come from the same vineyard; this mention is recorded on the "Positive list" drawn up by the authority that holds the Roll of Vineyards of the denomination; the vinification of the grapes and the ageing of the wines have taken place in separate containers and the mention "vigna", followed by the corresponding place name or traditional name, is indicated in the</p>
--	--

	<p>declaration of the grapes, in the registers and in the accompanying documents; the mention “vigna”, followed by the corresponding place name or traditional name, is indicated on the label in letters measuring a maximum 50% of the size of those used for d.o.c.g. “Nizza”.</p> <p>4. In the designation and presentation of the wines pursuant to art. 1, the indication of the year in which the grapes were grown is compulsory.</p> <p>Article 8 – packaging</p> <p>1. The bottles in which wines pursuant to art. 1 are packaged for sale must be made of glass, in traditional colour and shape, with a capacity permitted by the laws currently in force, excluding the 200 cl container. For promotional purposes only, wines pursuant to art. 1 can be packaged in containers with a capacity of 600 cl, 900 cl and 1200 cl.</p> <p>2. The packaging and presentation in bottles which might be misleading to the consumer or be such as to offend the prestige of the wine is forbidden.</p> <p>3. Bottles pursuant to paragraph 1 must be closed with natural corks only.</p>
--	--