

NIKA  NIKA
BENT EL RIAH



Characteristics of the sparkling wine

The sparkling wine is produced with Pinot noir coming from the northern regione of Italy and gives to the wine its elegance and freshness.

Characteristics of the liqueur d'expédition

The Liqueur d'expédition it is made of wine obtained from grapes slowly dried under the sun of the most southerly Mediterranean islands.

Pinot noir yeild

- in grapes per ha: ql. 90
- in wine per ha: hl. 45

Alcohol

12,3% Vol.

Total acidity

6,70 g/l

pH

3,00

Residual sugar

2,9 g/l

Bottles produced

60.000

Pinot noir Vinification

Grapes are hand-picked. After a soft press the must ferments at a controlled temperature between 59 and 68 F°. After the Prise de Mousse with selected yeasts the wine continues the Tirage for 24 months in the aging cellar at 50-52 F° before the dégorgement and the addition of the Liqueur d'expédition.

Liqueur d'expédition

The first harvest is in August and the grapes are hand-picked and dried for 2-3 weeks under the sun. The second harvest is at the beginning of September and the grapes are fermented in stainless steel tanks. At the end of the fermentation the dried grapes of the first fermentation are pressed, destemmed and added to the wine for a second fermentation. The raisins are left in maceration to release all the sugar and fine aromas typical of the Zibibbo. After a short aging in oak barrels the wine is added to the Pinot noir sparkling wine after the Degorgement.

Tasting notes

A dry sparkling wine, elegant and complex, characterized by freshly citrus notes and aromas of toasty bread, nuts, dried fruit and rose. Fine and persistent perlage. Long finish with flowery and spicy notes.