Amistà’s Nizza

scritto da Redazione Wine Meridian | 3 Aprile 2025



If there’s a territory that has truly succeeded in showcasing the qualitative potential of a historic grape variety like Barbera, it is undoubtedly the Nizza Monferrato.

An extraordinarily suitable cradle for this grape, which rightly led to the recognition of Nizza DOCG as an independent wine in 2014.

When you combine the terroir’s vocation in Nizza with the dedication of wineries that have poured all their commitment into this wine type, the result is wines that not only exhibit very high-quality profiles but also exceptional recognizability.

In this productive landscape, special mention undoubtedly goes to Amistà, which, specifically in the “Bricco” sub-zone of the municipality of Nizza Monferrato, delivers an outstanding

interpretation of the Nizza DOCG.

We had the pleasure of tasting the 2021 vintage, which further confirmed that Barbera truly reaches its fullest expression in this land.

Amistà’s Nizza DOCG undergoes a refinement of 12 months in large 20/25 hl barrels and 500-liter tonneaux, followed by at least another 6 months in the bottle, ensuring a wine of great elegance and excellent drinkability. This approach goes beyond the minimum requirements of the official production regulations, aiming precisely at ensuring greater maturity for a wine whose primary features include remarkable longevity.

The result is a wine that immediately captures attention with its vibrant ruby-red color highlighted by brilliant violet reflections.

But it’s on the nose that you fully grasp the richness and complexity of this Nizza DOCG, expressed through a wide aromatic spectrum ranging from intense hints of wild berries (especially blackberries and raspberries), intriguing notes of fresh cherries, and finally elegant balsamic nuances of mint.

On the palate, the aromatic richness translates into great intensity and harmony at the same time. Excellent persistence with pleasant sensations reminiscent of black cherry juice. Every sip leaves a delightful impression of freshness, contributing to extraordinary drinkability and versatility in pairing.

Speaking of pairings, we paired it with a delicious Fassona beef tagliata, and the match was simply perfect.

Company profile

Amistà, The Taste of Elegance

“*Elegance is the art of excellence, the pursuit of perfection*

where every detail tells refinement”. This is the attitude of Amistà. It is the end of 2019, on the eve of the pandemic, when Michele Marsiaj founded the Company, therefore born under the banner of resilience and passion for quality. Marsiaj, a Turin entrepreneur from the automotive sector, transfers to Amistà an entrepreneurial culture that enlightens managerial skills, the belief in innovation, the way of thinking and working from an international perspective. The aim is to create a Brand that embodies elegance in its most authentic meaning: the love for beauty as inner attitude. This vision inspires an approach to the product that combines craftsmanship and a sense of innovation, favoring attention to detail in a sartorial way. Amistà avails of the consultancy of Luca D’Attoma, a world renown winemaker and one of the greatest expert of organic viticulture. Team work and constant commitment combine to guarantee a premium quality wine and vermouth, able to interpreting the taste and values of a unique and refined lifestyle.

