
Vini Ragera Nizza DOCG

Winery: Vini Ragera
Category: Wine – Still – Red
Grape Variety: Barbera
Region: Asti/ Piemonte/ Italy
Vineyard: Vigna Moliss, Agliano Terme, Home Vineyard
Feature: organic farming



Product Information

Soil: primary calcareous-clay marl soils mixed with silt, sand, and limestone

Elevation: 263 meters (863 feet)

Age of vines: 60+ years

Vinification: Hand-harvest in the first week of September. Fermentation in steel tanks using 12% whole cluster for approximately ten days then racked into third pass French barriques and aged for one year.

Tasting Note: Nizza is the highest expression Barbera can achieve, and it reaches its true glory on the hills of Agliano Terme. Produced from a meager 10 rows which produce limited yields. Keith wanted to produce a Nizza DOCG, that respected his area's tradition and forebears while showcasing the purity of Barbera. Balance, purity, and honesty. This wine has the capacity to age for 8 years or more.

Production: 500 bottles

Alc.: 14.0 %

Producer Information

A young winery, set in the ancient hills of Monferrato in the province of Asti. Keith O’Gorman, a Bostonian with Irish roots, and his wife Laura found this special place in the Barbera boasting village of Agliano Terme. Their property came with an old 2.1 acres-vineyard, an old farmhouse and a fruit orchard. In the old days, farmers cultivated mixed polyculture vineyards, where it was common to plant various varietals together with little to no semblance of organization or design. These farmers crafted blends from multiple grape varieties because each added a unique element to the finished wine: Barbera for color, Grignolino for tannin and fruit, Moscato for sugar and sweetness and so forth. As monocultures are a man-made phenomenon and do not occur naturally, Keith took pride in his vineyard's diverse composition and thus crafted their Vino Rosso to honor this style. Each year brings a different blend, as they have 53 unique varietals growing on site, so this wine is the result of evolutionary experimentation. Each year they plant new species to continue the diversity of the project and wine.

All their wines are organically made, as they are strict disciples of bio-farming and regenerative viticulture though they have no certifications.

Their land is treated like a garden where everything is done by hand, foregoing the use of heavy machinery and industrialized interference.

The winery's name is a nod to Keith's Gaelic ancestors. “Ragaireacht (Ra-Gerra)”: An Irish Gaelic word for late night wandering or sitting up talking long into the early hours.