

# BERSANO

## CRU



## BAROLO D.O.C.G. BADARINA

**VARIETY** Nebbiolo

**PRODUCTION AREA** Serralunga d'Alba, Loc. Badarina - CN

**SOIL** Calcareous with clayey and sandy marls

**HARVEST** Manual, using crates. First half of October

**VINIFICATION** Maceration on the skins in temperature-controlled automatic steel fermenters, with repeated pumping-overs and aeration until the complete conversion of sugars to alcohol. Racking and aging in contact with fine lees follow to facilitate malolactic fermentation

**AGING** A minimum of 48 months in oak barrels, tonneaux and in the bottle

**ALCOHOL CONTENT** 14.5% abv

**SENSORY NOTES** Intense red with garnet reflections. The nose is broad, enveloping and complex, with hints of blackberry and ripe red fruits accompanied by spicy and balsamic notes. Strong, harmonious, enveloping and persistent in the mouth.

**RECOMMENDED PAIRING** Wild game, red meat, elaborate main courses and flavorful cheese

**SERVING TEMPERATURE** 16/18° C

**LONGEVITY** More than 20 years

**SIZE** 75 cl./150 cl.

**Bersano**

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