

# BERSANO

## REDS



## BARBERA D'ASTI D.O.C.G. SUPERIORE COSTALUNGA

**VARIETY** Barbera

**PRODUCTION AREA** Agliano Terme, Vaglio Serra, Nizza Monferrato, Incisa Scapaccino, Mombaruzzo - AT

**SOIL** Calcareous clay

**HARVEST** First half of September

**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** Minimum of 6 months in oak barrels and then in the bottle

**ALCOHOL CONTENT** 14% abv

**SENSORYNOTES** Deep red with garnet reflections. Intense aroma of red fruits accompanied by hints of spices, tobacco and eucalyptus. Bold and rich flavor, with a pleasant and persistent finish accentuated by notes of fruit and cocoa

**RECOMMENDED PAIRING** Ideal for the entire meal, perfect with elaborate first courses, red and white meat-based second courses, as well as fresh and medium-aged cheeses

**SERVING TEMPERATURE** 16/18° C

**LONGEVITY** Remarkably long-lived

**SIZE** 50 cl./75 cl./150 cl./300 cl.

**Bersano**

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