

# BERSANO

## CRU



### NIZZA D.O.C.G.

## CREMOSINA

**VARIETY** Barbera

**PRODUCTION AREA** Nizza Monferrato, Loc. Cremosina - AT

**SOIL** Calcareous, clayey and sandy

**HARVEST** Late September, early 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 12 months in oak barrels, followed by 6 months in the bottle

**ALCOHOL CONTENT** 14.5% abv

**SENSORYNOTES** Intense ruby red with purple reflections. Broad, enveloping and complex nose, with hints of blackberry and ripe red fruits accompanied by spicy and balsamic notes. Strong, harmonious, enveloping and persistent mouth

**RECOMMENDED PAIRING** Ideal for any meal, perfect with important first courses, red meat and medium to long-aged cheeses

**SERVING TEMPERATURE** 16/18° C

**LONGEVITY** More than 10 years

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

**Bersano**

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