

BERSANO

CRU



NIZZA D.O.C.G. RISERVA GENERALA

VARIETY Barbera

PRODUCTION AREA Agliano Terme, Loc. Generala - AT

SOIL Composite calcareous clay

HARVEST 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 Minimum of 12 months in wood, of which 80% in tonneaux and 20% in oak barrels, followed by 12 months in the bottle

ALCOHOL CONTENT 15% abv

SENSORY NOTES Intense ruby red with purple reflections. Broad, enveloping and complex bouquet unveiling hints of vanilla, cocoa, undergrowth and cherry. Rich and velvety taste, persistent and harmonious, finishing with intense fruity tones.

RECOMMENDED PAIRING Elaborate first courses, red meat, wild game and flavorful cheeses

SERVING TEMPERATURE 16/18° C

LONGEVITY More than 10 years

SIZE 75 cl./150 cl./300 cl./500 cl./1200 cl.

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Piazza Dante 21, Nizza Monferrato (AT)

+39 0141.72.02.11

wine@bersano.it

bersano.it

