

# BERSANO

## REDS



## NEBBIOLO D'ALBA D.O.C. PAISAN

**VARIETY** Nebbiolo

**PRODUCTION AREA** Various towns cultivating Nebbiolo d'Alba - CN

**SOIL** Calcareous with clay-silt components

**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 12 months in large oak barrels and 6 months in the bottle

**ALCOHOL CONTENT** 13.5% abv

**SENSORYNOTES** Intense red with garnet reflections. Intense and persistent aroma, slightly spicy, with hints of underbrush and cooked fruit. Important, harmonious taste with well-integrated tannins, notes of ripe plums, dried figs and leather. Long and persistent finish

**RECOMMENDED PAIRING** Ideal with elaborate first courses, risottos, red and white meat, fresh and medium-aged cheeses

**SERVING TEMPERATURE** 16/18° C

**LONGEVITY** More than 10 years

**SIZE** 75 cl.

**Bersano**

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