

# BERSANO

## REDS



## DOLCETTO D'ASTI D.O.C. PIANDELPRETE

**VARIETY** Dolcetto

**PRODUCTION AREA** Castalbogione - AT

**SOIL** Calcareous clay

**HARVEST** Second 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** Stainless steel tanks, a minimum of 1 month in the bottle

**SERVING TEMPERATURE** 13% abv

**SENSORY NOTES** Intense red. Typical aromas of the variety of origin, with pleasant and distinct hints of red fruit. Harmonious mouth, with moderate acidity and pleasant notes of raspberry and cherry

**RECOMMENDED PAIRING** Ideal for the entire meal, perfect with stuffed pasta dishes, risottos, meat-based dishes as well as fresh and medium-aged cheeses

**SERVING TEMPERATURE** 16/18° C

**LONGEVITY** Drink young

**SIZE** 75 cl.

**Bersano**

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