

BERSANO

REDS



BARBERA D'ALBA D.O.C. SANGUIGNA

VARIETY Barbera

PRODUCTION AREA Monforte d'Alba - CN

SOIL Calcareous, silty clay

HARVEST 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 Stainless steel tanks and in the bottle

ALCOHOL CONTENT 14% abv

SENSORYNOTES Bright and intense red. Vinous and persistent aroma, with hints of cherry, black fruits and spices. Full, harmonious and enveloping flavor with notes of cocoa, caramel and spices. Long and pleasantly persistent finish

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

SERVING TEMPERATURE 16/18° C

LONGEVITY Remarkably long-lived

SIZE 75 cl.

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