



Barbaresco DOCG

An elegant, austere, noble wine obtained from Nebbiolo grapes, displays a garnet red colour with orange tinges. In the glass it gives off ethereal and spicy fragrances, with light vanilla and flowery notes. A full bodied, well balanced wine with a long finish.



TECHNICAL DATA

Solar Exposure: East, South-East, West.

Composition of the soil: grounds full of calcareous clay.

Planting Density: about 4200/4400 per ha.

Breeding system: Gouyot.

Grape Harvesting: manual harvest in wooden baskets.

Vinification: grapes arrived at the winery are putted through the destemmer and crushed and they are fermented for 2 weeks.

Honing: the wine is aged in small barrel and, in second time, in barriques for at least 24 months. After bottled, Barbaresco is ageing again for 8 months before selling.

ORGANOLEPTIC DATA

Classification: Barbaresco DOCG

Grape: Nebbiolo

Colour: carnet red with orange reflections.

Perfume: characteristic, ethereal, pleasing and intense.

Taste: full, dry, harsh but velvety and harmonious.

Coupling: it's very good with meat, roast, and game, also with seasoned cheese.

ANALYTIC DATA

Alcohol Content: 14,50% vol

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