



Alladio Langhe DOC Nebbiolo

Produced with Nebbiolo grapes, it is a garnet red colored wine with orange tinges, bright and absorbing. It has an ethereal and persistent fragrance that recalls violet and rose scents. It is dry, well structured, pleasantly savoury, with well integrated sweet tannins. It pairs well with grilled red meats, baked pasta, and medium aged cheese.



TECHNICAL DATA

Composition of the soil: grounds full of calcareous clay.

Planting Density: about 4500 per ha.

Breeding system: Gouyot.

Grape Harvesting: the end of September / early October.

Vinification: when grapes arrived at the winery, they are putted through the destemmer and crusher and they are fermented for a week. At the end of malolactic fermentation, which is a second fermentation taking place after the alcoholic fermentation, the wine is left to age in cellar least 24 months in large barrels and then it is bottled.

ORGANOLEPTIC DATA

Classification: Langhe Nebbiolo DOC

Grape: Nebbiolo

Colour: ruby with brown reflex.

Perfume: vinous, soft with reminiscents of violets and withered roses.

Taste: dry touch, with good body and firm structure, rightly tannic and harmonious.

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

ANALYTIC DATA

Alcohol Content: 14% vol

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