



Sassisto Langhe DOC Rosso

An intense and brilliant ruby red wine with garnet red tinges that comes from the harmonious union of red grape varieties authorized by the denomination Langhe. It's fragrance is very fine, intense, full of ripe fruit and sweet notes of spice, while being a soft, velvety, well balanced and structured wine.

Excellent with braised red meat and salami.



TECHNICAL DATA

Breeding system: Gouyot.

Grape Harvesting: the end of September.

Vinification: once the grapes arrive at the winery, they are put through the destemmer and they are fermented for a week at a temperature of 25°-30° C. At the end of the malolactic fermentation, which is a second fermentation occurring after the alcoholic fermentation, the wine is aged in cellar for at least 24 months in arge barrels and then it is bottled.

ORGANOLEPTIC DATA

Classification: Langhe Rosso DOC

Grape: red grape varieties authorized by the denomination Langhe.

Colour: intense and vivid ruby colour.

Perfume: vinous perfume, fruity in character and vanilla flavoured, ethereal.

Taste: dry touch, with good body, harmonious.

Coupling: it is a good coupling with meat, roast and game. Better to taste it at 17°-18° C.

ANALYTIC DATA

Alcohol Content: 14% vol

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