



Barolo DOCG Mosconi

Elegant and robust, austere and of great nobility, this wine made from Nebbiolo grapes grown in the commune of Monferrato d'Alba, exhibits a brilliant garnet red color with warmer reflections with the passage of time. In the glass it releases etheric and spicy aromas, very persistent, with light notes of vanilla, cocoa, coffee, licorice and hints of truffle. Dry and full flavor well balanced.

TECHNICAL DESCRIPTION

Wine: typical red wine of the Langa lands

Vineyard: this is a high hillside vineyard, clayey and rich in limestone.

ORGANOLEPTIC SHEET

Appellation: Barolo DOCG

Grape variety: Nebbiolo

Color: brilliant garnet red.

Nose: ethereal and spicy, very persistent, with light notes of vanilla, cocoa, coffee, licorice and hints of truffle.

Taste: dry and full well balanced.

Food pairings: red meats, game, cheeses.

ANALYTICAL DATA SHEET.

Alcohol content: 14.5% vol.

Total acidity: 5.70

Dry extract: 29 g/l

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