



Barbaresco DOCG Serraboella

Austere, elegant, frank wine, obtained from Nebbiolo grapes from vineyards located in the sub-area, (or Added Geographical Mention), Serraboella in Neive.

TECHNICAL DESCRIPTION

Vineyard exposure: WEST

Soil type: white soil, clayey limestone with veins of sand.

Training system: Guyot.

Harvest: once the grapes have reached maturity, they are harvested and selected manually to guarantee the highest quality and maximum integrity of the berry. Timely is the transport to the cellar.

Vinification: After destemming and pressing, the must is sent to ferment with the skins still inside, from which, thanks to the heat developed by the fermentation, the alcohol that is gradually produced and the long contact time, the color is extracted, the tannin, the varietal aroma and all the substances which amalgamate with each other will be the result of this wine. The maceration, depending on the vintage, can last from 15 to 30 days.

Refinement: the wine, after the alcoholic fermentation and after the malolactic fermentation, matures in oak barrels for a period of no less than 10/11 months. This is followed by bottling in a controlled atmosphere and a period of rest in the bottle of at least 8 months before being marketed.

The minimum overall aging is 2 years from 1 January following the harvest.

ORGANOLEPTIC CARD

Denomination: Barbaresco DOCG Serraboella

Grape variety: 100% Nebbiolo.

Colour: brilliant garnet red with orange reflections.

Bouquet: Elegant, frank, aromas of violets, red fruit jam, among the spices pepper and vanilla, licorice.

Taste: elegant, WELL balanced, good structure and tannins. The olfactory sensations are repeated.

Food pairings: it goes well with red meats, game, but also white meats with rich seasonings, aged cheeses.

ANALYTICAL SHEET

Alcohol content: 14.5% vol

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