

LA BERGERA BARBARESCO BRICCO FASET DOCG

GRAPE VARIETY: 100% Nebbiolo.

VINEYARD AREA: 3 hectares in the Faset MGA. (single vineyard appellation)

HARVEST: October. Early November for late years. The grapes are harvested by hand in perforated baskets to allow air to pass through the bunches. The grapes are placed on a vibrating roller where they are cleaned of any insects and undergo an initial selection, eliminating the unsuitable fruit. The grapes are subsequently sent via a conveyor belt to the crusher-destemmer, which vibrates to perfectly and delicately separate the stalk from the fruit. The grapes are then softly crushed. This selection allows for a very clean working method.

FERMENTATION: Natural cold maceration for approximately one day. 12-15 days of fermentation, with automatic punching down in the first few days and manual pumping over at key stages in the process. Racking and gentle pressing to obtain only the best-quality wine. Natural malolactic fermentation in a temperature-controlled environment (20°C).

AGEING: min. of 9 months in large 38-40 hl wooden barrels of French oak (Allier).

REFINING: in the bottle for min 12 months in the cellar.

APPEARANCE: ruby red, tending to garnet red with ageing.

NOSE: wild berries (raspberry), spices (white pepper, licorice) and some aromatic herbs (pine, white mint and laurel).

PALATE: velvety, balanced and elegant.

ALCOHOL: from 13.5% to 14.5% Vol. (Depending on the vintage).

TOTAL ACIDITY: 5 to 5.5 g/L approximately

SUGAR: <1 g/L

TO BE SERVED WITH: main courses of meat and cured cheese, mushroom or truffle risotto.

Interesting pairing with hazelnut pie.

