

LA BERGERA BAROLO BERGERA-PEZZOLE DOCG

GRAPE VARIETY: 100% Nebbiolo.

VINEYARD AREA: selection from the hilltop of the 4-hectare single vineyard in the town of Novello with southern exposure -MGA Bergera-Pezze, single vineyard appellation.

HARVEST: Late October-early November. The grapes are harvested by hand at their full ripeness 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. 20-25 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: Around 18 months in 25 hectoliter wooden barrels of French Allier oak wood.

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

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

NOSE: red fruits (red plums, red cherry), strawberry compote and spices (star anise, nutmeg, mint), forest floor. Complex, combining freshness with elegance and finesse.

PALATE: Fine-grained tannins and fresh acidity, with great balance, velvety, with sapidity and persistence.

ALCOHOL: from 14% to 14.5% Vol. (Depending on the vintage).

TOTAL ACIDITY: 5 to 5.5 g/L

SUGAR: <1 g/L

TO BE SERVED WITH: main courses of meat, game and cured cheeses. Sipping wine.

