

## LA BERGERA LANGHE NEBBIOLO DOC

**GRAPE VARIETY:** 100% Nebbiolo.

**VINEYARD AREA:** 5 hectares vineyards located in the best locations in the town of Barbaresco.

**HARVEST:** Beginning / mid-October. The grapes are harvested by hand in perforated baskets, which hold around 18 kg and allow air to pass through the bunches. The grapes are then 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. Dried grapes and leaves are also eliminated with the stalks. This selection allows for a very clean working method.

**FERMENTATION:** Natural cold maceration for approximately one day. 8/10 days of fermentation, with automatic punching down in the first few days and 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).

**MATURATION:** 12 months in stainless steel and cement vats.

**REFINING:** In the bottle for min 8-10 months in the cellar.

**APPEARANCE:** Ruby red that tends to garnet red with ageing.

**NOSE:** Clean and intense with floral (violet and wild rose) and fruity hints (raspberry and strawberry).

**TASTE:** Dry, with fresh acidity and lithe tannins.

**ALCOHOL:** From 13% to 14% Vol. (Depending on the vintage).

**TOTAL ACIDITY:** 5 to 5.5 g/L approximately

**SUGAR:** <1 g/L

**TO BE SERVED WITH:** Ideal to enjoy with any meal. It particularly it pairs well with ham and salami, cheese and main courses

