

BERSANO 2013 Barolo, NIRVASCO

variety of grapes
100% Nebbiolo

production area
Barolo district

appellation
D.O.C.G.

alcoholic strength
14,0% alc. / vol.

soil
calcareous, clayey

harvest method
manual

average sugar at harvest
230 gr. / liter

harvest date
late October

fermentation time
15 days

fermentation temperature
27,30° C

aging period
4 years

bottling date
after aging

COMMENTS ON TASTING

Tart and edgy when young, after its refinement in Slavonian oak and rest in bottle it becomes delicate, balanced and harmonious (2 years in large Slavonian oak barrels and 1 year in the bottle.)

COMMENTS ON TASTING

colour
deep garnet-red colour, tending garnet with aging, typical orange hues

flavour
the taste is rich and lasting, with delicate tannins, traces of leather, liquorice and pepper, matched to pleasant notes of withered violet and ripe plums.

bouquet
at the nose an intense, fascinating bouquet with notes of spices and ripe fruit.

aging
extraordinary, it can reach even up to 10 years

OTHER INFORMATION

The king of the piedmontese wines, from special varieties of nebbiolo grapes, is the most famous langa wine all over the world; excellent with a very important dinner, could be an interesting meditation wine.

Best with hunting wild game and spice cheese.

serving temperature
16° / 18° C