



BERSANO®

1907



BADARINA

BAROLO D.O.C.G. RISERVA

Grape variety: Nebbiolo.

Production area: Serralunga d'Alba, Badarina, Cuneo.

Soil: clayey limestone with silty-sandy components.

Harvest: manual, in crates. Second or third ten days of October.

Vinification: maceration of the skins in temperature-controlled automatic steel tanks with repeated pumping over and oxygenation until the sugars are fully transformed into alcohol. The wine is then racked and left on the fine lees to facilitate the malolactic fermentation.

Ageing: minimum 60 months in oak barrels, tonneaux and bottle.



14.5 % Vol.



14/16 °C.

Tasting notes: intense ruby red with garnet reflections. The nose is strong and complex with notes of cocoa, mint, black cherries and leather. Harmonious and persistent, full-bodied.

Recommended pairing: excellent with game, important roasts, truffles, mushrooms and strong-flavoured cheese.

Longevity: over 20 years.

Bottle size: 75 / 150 cl.