



BERSANO®

1907



CANNUBI

BAROLO D.O.C.G.

Grape variety: Nebbiolo.

Production area: Barolo, Cannubi, Cuneo.

Soil: calcareous with clay-silty 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 raked and left on the fine lees to facilitate the malolactic fermentation.

Ageing: at least 30 months in oak barrels and 18 months in bottle.



14 % Vol.



14/16 °C.

Tasting notes: ruby red with light orange highlights. On the nose, it offers aromas of ripe cherry and plum, tobacco, licorice and balsamic notes. Elegant, ethereal and well-structured, it has a long and persistent finish and perfectly balanced tannins.

Recommended pairing: game, red meats, elaborate second courses and strong-flavoured cheese.

Longevity: over 20 years.

Bottle size: 75 / 150 cl.