



BERSANO®

1907



CANNUBI

BAROLO D.O.C.G. RISERVA

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 racked and left on the fine lees to facilitate the malolactic fermentation.

Ageing: minimum 36 months in oak barrels and 18 months in bottle.



14 % Vol.



14/16 °C.

Tasting notes: red with light-garnet reflections. The nose offers hints of ripe cherry and plum, tobacco, licorice and balsamic notes. Elegant, ethereal and with great structure, with a long, persistent finish and a perfectly balanced tannic presence.

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

Longevity: over 20 years.

Bottle size: 75 / 150 cl.