



BERSANO®

1907



PRATA

PIEMONTE D.O.C. PINOT NOIR

Grape variety: Pinot Noir.

Production area: Cascina Prata, Incisa Scapaccino, Asti.

Soil: clayey limestone.

Harvest: end of August.

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: 6 months in barriques and 12 months in the bottle.



14,5 % Vol.



14/16 °C.

Tasting notes: ruby red colour with garnet reflections, on the nose we find fruity notes of cherry and blackberry, accompanied by floral notes of rose and violet and spicy ones of white pepper. In the mouth it is elegant and delicate, persistent with velvety tannins which make the wine pleasant and harmonious.

Recommended pairing: wine for every meal, it prefers important first courses, red meat and medium/long-aged cheese.

Longevity: good.

Bottle size: 75 / 150 / 300 / 500 cl.