



Barbaresco DOCG Riserva *Rabajà*

Austere wine, elegant, frank, made from Nebbiolo grapes from vineyards in the subarea called Rabajà in Barbaresco.



TECHNICAL DATA

Solar Exposure: West.

Composition of the soil: grounds mainly clayey.

Planting Density: about 4200 per ha.

Breeding system: Gouyot.

Grape Harvesting: manual harvest in early October.

Vinification: grapes arrived at the winery are putted through the destemmer and crushed and they are fermented for 2 weeks.

Honing: the wine is aged in big barrel (2550 L.) for a period of 24 months.

ORGANOLEPTIC DATA

Classification: Barbaresco DOCG

Grape: Nebbiolo

Colour: it has a ruby red color, intense and brilliant, with orange highlights.

Perfume: it has an elegant bouquet, composite and ethereal with aromas of violet, red fruit jam, spices like pepper and vanilla.

Taste: elegant, dry, balanced, good structure and tannins. Wine of good body, great harmony and great aristocracy.

Coupling: it goes well with red meats, game and aged cheeses and can be good also for meditation moments.

ANALYTIC DATA

Alcohol Content: 14% vol

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