



Mio Vino Langhe DOC Nebbiolo

Wine made from Nebbiolo grapes, vinified to be drunk young, already from second year, with a shorter refinement as to get a better fruitiness' relative to the structure.



TECHNICAL DATA

Solar Exposure: East and West.

Composition of the soil: grounds full of calcareous clay.

Breeding system: Gouyot.

Grape Harvesting: the grapes, reached maturity, are collected and manually selected to ensure the highest quality and the maximum dell'acino integrity. Timely is the winery transportation. Subsequent to pressing, the must is sent stemmer fermented in stainless steel tanks with still inside the skins, from which thanks to the heat developed by the fermentation, alcohol which gradually produces and to the long contact time, is extracted color, tannin, the varietal perfume. The maceration, depending on the year it can last from 7 to 10 days.

Affinamento: wine, over the alcoholic fermentation and subsequently to the malolactic fermentation, mature in oak barrels for a period of about 12 months. Following bottling in a controlled atmosphere and a period of rest in the bottle for at least 12 months before the first marketing.

ORGANOLEPTIC DATA

Classification: Langhe DOC Nebbiolo

Grape: Nebbiolo

Colour: ruby, bright red.

Perfume: fresh, floral and fruity with hints of cherry and black cherry, lightly spiced.

Taste: full, elegant and easy to drink, repeat the aromas, good structure and tannic freshness.

Coupling: it goes well and easily with every course from appetizers, to fresh past and meat.

ANALYTIC DATA

Alcohol Content: 13,5% vol

BERA AZIENDA AGRICOLA

Via Castellero Cascina Palazzo, 12 - 12050 Neviglie (CN)

t. 0173 630 194 - 0173 630 500

info@bera.it - bera.it