

BERSANO®
4 SORELLE



BARBERA D'ASTI D.O.C.G. 4 SORELLE

VARIETY Barbera

PRODUCTION AREA Province of Asti

SOIL Calcareous clay

HARVEST Second half of September

VINIFICATION Maceration on the skins in temperature-controlled automatic steel fermenters, with repeated pumping-overs and aeration until the complete conversion of sugars to alcohol. Racking and aging in contact with fine lees follow to facilitate malolactic fermentation

AGING A minimum of 4 months in stainless steel tanks

ALCOHOL CONTENT 14% abv

SENSORYNOTES Intense ruby red with violet reflections. Broad, fruity and floral nose with sensations of blackberry and fresh cherries, wisteria, sweet tobacco and licorice. Full, dry, sapid and fresh in the palate, unveiling balanced spicy, fruity and floral notes.

RECOMMENDED PAIRING Perfect for the entire meal, ideal with stuffed pasta with ragu sauce, red meat and medium-aged cheeses

SERVING TEMPERATURE 16/18° C

SIZE 75 cl.

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