



BERSANO

CREMOSINA NIZZA DOCG



VARIETY: BARBERA
SOIL: CALCAREOUS CLAY
HARVEST: FIRST HALF OF OCTOBER
VINIFICATION: STAINLESS STEEL
REFINEMENT: 12 MONTHS IN SLAVONIAN OAK CASKS, 6 MONTHS IN THE BOTTLE

Elegant and harmonious wine, with excellent body and great structure, particularly long-lived and therefore suitable for aging. The grapes come from specifically suited vineyards located in the heart of the Nizza Monferrato area, universally recognized as the cradle of the Barbera grape.

Thanks to the traditional aging in large oak barrels the wine preserves freshness and the typical character of the grape.

Colour: Ruby red with hues tending to violet.

Bouquet: Characteristic vinous bouquet offering hints of raspberry and violet.

Taste: Full typical and persistent flavour.

How to serve it: Large "Bordeaux" wine glasses

Serving Temperature: 16/18°

Pairings: all through the meal, red meats and medium to aged cheeses.

Good longevity.

Size 75 cl., 150 cl., 300 cl.

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PIAZZA DANTE 21 NIZZA MONFERRATO AT – 0141/720211

wine@bersano.it – www.bersano.it