



## LA SPINONA BAROLO cru BERGERA D.O.C.G.

- Grapes:** 100% Nebbiolo Lampia
- Vineyard:** The Beruttis bought 4 hectares in 1994 in the then relatively unknown zone of Novello which lies on the confines of Monforte and Barolo. A Sorì is an entirely south-facing vineyard. This Sorì lies at 230 meters. It is named for the great grandfather that started the Barbaresco vineyards. The vines are an average of 40 years old. Bergera comes from the mid part of the vineyard and is dedicated to Pietro's grandfather who started the estate.
- Harvest:** In October by hand
- Yield per hectare:** 80 quintals per hectare
- Vinification:** After a soft pressing there is a cold maceration of 24 hours a 12°C In stainless steel at 29-30 °C under temperature controlled conditions for 15 days on the skins with a pumping over of the juice for 10 minutes every 2 hours and a 2 minute rotation with vertical paddles also every 2 hours. It is then racked and lightly pressed to obtain the best wine.. Malolactic occurs naturally at ambient temperature (20C).
- Aging:** The wine stays for 18 months in Slavonian oak of 40 hectoliters and 1 year in the bottle.
- Acidity:** 6
- Alcohol:** 14% by vol.
- Color:** Brilliant deep ruby red with garnet reflections.
- Bouquet:** Rich fruity bouquet with hints of cherries, violets liquorice and mint.
- Taste:** Good structure with full, cherry-ripe flavors. The tannins are gentle and the spice subtle. It is an elegant wine of great finesse and drinkability.
- Foods:** Excellent with wild game, roast, braised or stewed red meats, truffle dishes and aged cheeses.
- Enologist:** Pietro Berutti



ENOTECA DE RHAM SELECTION