



AZIENDA AGRICOLA  
**La Spinona**  
BARBARESCO

## BAROLO BERGERA DOCG

Barolo, produced with Nebbiolo grapes, harvested in the lower part of the vineyard in the town of Novello, features a ruby red colour, tending towards intense garnet with ageing. The bouquet recalls hints of rose and combines elegance with finesse. It features a well-balanced and fresh flavour with delicate tannins.

**GRAPE VARIETY:** 100% Nebbiolo.

**VINEYARD AREA:** A 4-hectare south-facing vineyard in the town of Novello.

**HARVEST:** Late October-early November. The grapes are harvested by hand in perforated baskets, which hold around 18 kg and allow air to pass through the bunches. The pressing is soft. The grapes are then placed on a vibrating roller where they are cleaned of any insects and undergo an initial selection, eliminating the unsuitable fruit. The grapes are subsequently sent via a conveyor belt to the crusher-destemmer, which vibrates to perfectly and delicately separate the stalk from the fruit. The grapes are then softly pressed. Dried grapes and leaves are also eliminated with the stalks. This selection allows for a very clean working method.

**FERMENTATION:** Natural cold maceration for approximately one day. 8/10 days of fermentation, with automatic punching down in the first few days and pumping over at key stages in the process. Racking and gentle pressing to obtain only the best-quality wine. Natural malolactic fermentation in a temperature-controlled environment (20°C).

**AGEING:** approximately 18 months in large 40-hectolitre wooden barrels made of Slavonian oak (the barrels are roughly 15 years old).

**REFINING:** in the bottle for 12 months in the cellar.

**COLOUR:** ruby red, tending to garnet with ageing.

**BOUQUET:** combines freshness with elegance and finesse.

**TASTE:** pleasantly tannic flavour, persistent and elegant.

**ALCOHOL:** from 13.5% to 14% Vol. (Depending on the vintage).

**TOTAL ACIDITY:** 5 to 5.5 g/L approximately

**SUGAR:** <0,8 g/L

**TO BE SERVED WITH:** Ideal for connoisseurs to enjoy with any meal. It pairs particularly well with fish, white meat and starchy dishes.

