

Cascina Fonda

Dolce Passione

Barbaresco d.o.c.g. "Bertola"



It has been produced for the first time in 2003, comes from "Bertola" vineyard in the commune of Neive

Name: Barbaresco

Status: Vino a Denominazione di Origine Controllata e Garantita

Grape-Variety: Nebbiolo

Method of Production: Red vinification with punching up the cap and daily pumpings over with fermentation at controlled temperature. Maceration lasting 10 days. Malo-lactic fermentation after that alcoholic. 15 months refining in small oak barrel and others 12 months in bottle.

Date of Bottling: Once a year in Summer.

Colour: Brilliant and intense ruby red with slightly orange tinges.

Nose: intense and wide with spicy aromas of violets, cinnamon, cherry and leather.

Taste: full-bodied, warm and well-balanced with pleasant and long lasting aftertaste.

Best served with Being a full-bodied wine it can be served with meat second courses, both white meat than game.

Minimum ageing by law one year in barrel and one year in bottle, ready on the market on the third year after harvest

Serving temperature 18° - 20° C.

Bottles: 1.500 da 75 cl.

Storage: Store lying down somewhere in cool, dark, well-ventilated and quiet surroundings.