

Berc

Monferrato Rosso



Grape variety: Pinot Noir 100%

Exposure: south, south-east

Training system: Guyot

Village: Capriata d'Orba

Plants per hectare: 4500

Altitude: 220 mt agl

Malolactic fermentation: in steel tanks

Aging: in barrique for at least 6 months

First year of production: 2016

Vinification: manual harvest of the best bunches; soft destemming with pre-fermentative cryomaceration. Fermentation takes place in thermo-conditioned steel tanks.

Berc comes from Pinot Noir grapes vinified in purity.

A pre-fermentative cryomaceration is carried out, the fermentation is carried out at a controlled temperature and the duration of the maceration is managed according to grade maturity of the grape.

Aging takes place in barriques for at least 6 months.

The wine has a ruby red color with light purple hues, intense notes of ripe red fruits dominate the nose, enriched with spicy nuances while on the palate the wine is balanced, harmonious, and characterized by a sinuous and enveloping tannic texture.

A red of great finesse, capable of a thousand shades, excellent even after several years from the harvest.