



PRODUCER PROFILE

Estate owned by: Valter Bera
Winemaker: Valter Bera
Total acreage under vine: 56
Estate founded: 1979
Winery production: 140,000 Bottles
Region: Piemonte
Country: Italy

Barbaresco DOCG 2011

WINE DESCRIPTION

Valter Bera's family has been growing grapes in the village of Neviglie for over a century, selling grapes to other firms for many years. Valter joined the winery in 1979 after graduating from the Enological School of Alba and began bottling Moscato, Brachetto, Barbera, and Nebbiolo under the Bera name.

Neviglie is a small village of 400 people located just a few kilometers south of Barbaresco and is home to the Bera family. The family owns and farms 56 acres in Neviglie as well as vineyards in the nearby Asti and Barbaresco areas to produce a broad range of wines.

The Barbaresco comes from two different vineyards of southern exposition in Neive: Serraboella and Basarin. Basarin, which is marked by its high altitude (more than 250 meters above sea level) and its calcareous blue-marl soils, is considered one of Barbaresco's top sites for Nebbiolo. The wine was aged in used French barrique for four years.

TASTING NOTES

Valter Bera's Barbaresco is a classic expression of Neive with freshness and a bit more austerity than wines from neighboring villages. An intense aroma of red cherry fruit and violets is followed by flavors of red cherries, plums, and minerals on the palate, framed by bright acidity and firm tannins.

FOOD PAIRING

Nebbiolo can be firmly tannic and requires dishes that help soften its powerful structure. Braised dishes such as short ribs with polenta or Brasato al Barolo are considered classic pairings with Nebbiolo. A mushroom risotto or agnolotti dal plin with a generous shaving of white truffles is sublime when paired with Nebbiolo.

VINEYARD & PRODUCTION INFO

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| Production area/appellation: | Barbaresco DOCG |
| Vineyard name: | Basarin and Serraboella |
| Vineyard size: | 7 acres |
| Soil composition: | blue marl, clay |
| Training method: | Guyot |
| Elevation: | 990 feet |
| Vines/acre: | 1720 |
| Yield/acre: | 2.6 tons |
| Exposure: | Southwestern |
| Year vineyard planted: | 1986 |
| Harvest time: | September-October |
| First vintage of this wine: | 1999 |
| Bottles produced of this wine: | 5,000 |

WINEMAKING & AGING

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|-----------------------------------|------------------------|
| Varietal composition: | 100% Nebbiolo |
| Fermentation container: | Stainless steel tanks |
| Length of alcoholic fermentation: | 18 days |
| Fermentation temperature: | 68 °F |
| Maceration technique: | Pumpovers and Aeration |
| Length of maceration: | 18 days |
| Malolactic fermentation: | Yes |
| Type of aging container: | Barriques |
| Size of aging container: | 225 L |
| Age of aging container: | 3 years |
| Type of oak: | French |
| Length of aging before bottling: | 4 years |
| Length of bottle aging: | 6 months |

ANALYTICAL DATA

Alcohol:

14.5%

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| pH level: | 3.5 |
| Residual sugar: | 1.0 g/L |
| Acidity: | 5.4 g/L |
| Dry extract: | 30.0 g/L |