BERICANTO

TERRITORY EXCELLENCE

Alcohol:
14,5% by Vol.

Serving Temperature:
16°-18°C

Aging:
from 1 to 10 years

Denomination:
Colli Berici DOC

Bottle:
750 ml - Baros 900 gr
750 ml - 70 (7x10 layers)
EAN Code:
750 ml - 8008900009934

Bottle:
1,5 L - Storica 850 gr
1,5 L - 33 (3x11 layers)
EAN Code:
1,5 L - 8008900009873

Gran Bericanto Riserva
Colli Berici DOC
This is the way to opulence

Gran Bericanto Riserva is born in the Berici Hills, from a special manual selection of partially dried grapes. Colour, aromas and flavours, this red wine gifts you with a unique concentration of delicious sensations. It has already won numerous awards, thanks to the terroir, the natural richness of the bunches and the experience and passion with which it was created. To contain its strength and particular personality we needed an equally unique bottle. **To celebrate Vicenza, the city of gold, the packaging of the Gran Bericanto Riserva is dressed in golden flakes**. For a return to the Gilded Age, soon on your party tables.

Key points:

- ✓ *An exclusive wine project celebrating more that 20years of our successful partnership with our local vinegrowers*
- ✓ *Merlot, Cabernet and Tai Rosso grapes*
- ✓ *Light appassimento*
- ✓ *98 points Luca Maroni*
- ✓ *Basaltic and volcanic territory, renowned for the white rock*
- ✓ *Benefit Corporation*

SUSTAINABLE WINERY 3E EQUALITAS

Certified B Corporation MAKING BUSINESS A FORCE OF GOOD

Tasting Notes

With a full ruby red colour, this **Cru from the Berici Hills** features equally dense and intense aromas, with notes of blackberries and plums, earthy and vegetable sensations of truffles, thyme and mint, and in the end, hints of wood, vanilla, and dark chocolate. A taste with so many nuances! A sip in which you can happily meet both **freshness and minerality**, wrapped in a **full body** with **chewy tannins and a flavorful persistence**. It leaves in your mouth a complex and pleasant feeling, with a **deep fruity and savoury finish.**

Best Food Pairings

The perfect wine for succulent roast meats and aged cheeses. How to best enjoy it? This is a tasty and easy mission. **Drink it during a special after-dinner or pair it with all the following recipes**: Pecorino fondue with truffles, rack of lamb crusted with pistachios, duck breast with berries, veal stew with mushrooms, Moroccan lamb, turkey with chestnuts, polenta with venison stew, mountain cheeses with blueberry jam, roasted pork knuckle with spicy new potatoes, Wellington-style fillet with red cabbage, beef steak with rosemary and truffle.

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