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Bergius

In Latin, "Agri solum et solem" reminds that the soil and the sun determine the quality of the agricultural produce, and in particular for the wine, for the vineyards where the sun caresses the grapes from dawn to dusk

*Vina parant animos faciuntque  
caloribus aptos: Cura fugit multo  
diluitque mero.*

*Tunc*

*Tunc*

*Tunc*

*rarissima nostro Simplicitas,  
artes exculiente deo.*

*Ovidio, Ars amatoria I, 237-242*



# Bergius

# Production details

**B**ergius is made from late-harvested grapes, and produced only those years when the season allows for such late harvest without compromising the health of the grapes. Bergius is of a bright red color, with ruby shades that shift towards brown with ageing.

**A**t the nose, aromas revolve around ripe red fruits (blueberry, raspberry), floral scents with spicy and pepper notes.

**W**hen aged, Bergius develops elegant tertiary notes relating to leather, and to a smaller extent, to tobacco and minerals such as graphite.

**B**ergius' flavor is both strong and persistent, and fully bodied with tannic notes that point out its excellent aging potentials.

## Food Pairings

**B**ergius is best paired with hearty meat dishes such as stewed beef and broiled polenta.



## Grapes

Croatina, Barbera, Rara, Vespolina (Ughetta di Canneto)

## Vineyards

- Vines planted at high density with low-yielding clones (4500+ vines per hectare); short pruning; green harvesting; extended hang times to allow for a natural and complete ripening of the fruit
- Encouraging biodiversity both in the flora and fauna
- Bare-minimum use of treatments –some of which are required by local Law
- Zero use of fertilizers: the trimmed plants and decaying foliage generate the only compost to the vines
- Hand-harvested grapes

## Winemaking

- Spontaneous fermentation with just the grapes' indigenous yeasts
- Zero use any other ingredients except those already available in the grapes
- Zero addition of sulfite, artificial additives, preservatives, or fining agents
- No filtering or other physical processing

## Limited Production

Every bottle is individually numbered and traceable by scanning the QR code printed on the rear label