

# TENUTA ARBÊTA™

BARBERA D'ASTI D.O.C.G. - BIO



**Grape Varietals:** 100% Barbera.

**Average age of the vines:** 20-25 years.

**Soil:** medium texture, calcareous and clayey.

**Harvest Period:** beginning of October.

**Vinification:** destemming, maceration, and fermentation at a controlled temperature for 12 days. Once the malolactic fermentation has finished, the wine is aged in stainless steel until the bottling phase.

**Alcohol Content:** 13% by vol.

**Residual Sugar:** 2 gram per liter.

**Color:** intense ruby red.

**Aroma:** intense bouquet with berries such as blueberry and blackberry; floral notes of violet and rose, enriched by a hint of black pepper.

**Palate:** good structure and persistence; the tannins and the freshness of the wine are perfectly blended.

**Food Suggestions:** it's a versatile wine; it pairs well with tomato-based meat sauces, boiled and roast meat, stews and casseroles, wild game, aged cheese.

**Serving Temperature:** 16-18 °C / 61-64 °F.