

TENUTA ARBÈTA™

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: 14% by vol.

Residual Sugar: 0 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.