

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, limestone and clay.

Harvest Period: beginning of October.

Vinification: maceration and fermentation for 12 days, aging for 6 months in wood.

Alcohol Content: 13.5% by vol.

Residual Sugar: 2 gram per liter.

Color: intense ruby red.

Aroma: interesting bouquet that recalls small red fruit, violet and roses with hints of black pepper.

Palate: the mouthfeel is rich and long lasting, with great structure and an interesting acidity.

Food Suggestions: a very versatile wine, perfect if paired with red meat, grilled meat, stew, game and medium-aged cheese.

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