

TENUTA ARBËTA™

BAROLO D.O.C.G. PERMISSI

Grape Varietals: 100% Nebbiolo.

Average age of the vines: 25 years.

Soil: clayey.

Harvest Period: October.

Vinification: the grapes are harvested by hand and accurately selected, followed by a traditional red wine fermentation with a 15-day maceration, during which the maximum temperature reached is 30°C. The wine is then aged in 35Hl oak barrels.

Alcohol Content: 14.5% by vol.

Residual Sugar: 2 grams per liter.

Color: garnet red with ruby red shades.

Aroma: rich and complex with notes of red berries, mainly cherry and plum, and notes of violet and rose, completed by spiced hints of vanilla, black pepper, and licorice.

Palate: great body and structure; it is without a doubt an impactful wine with great persistence. The round tannins are balanced and fused with notes of red berries, vanilla, and black pepper.

Food Suggestions: white truffle, braised meats, stews, and aged cheeses, which are all the traditional dishes of Piemonte. It is also great as a meditation wine.

Serving Temperature: 18-20° C / 64-68 °F.

