

TENUTA ARBËTA™

BAROLO D.O.C.G. PERMISSI

Grape Varietals: 100% Nebbiolo.

Average age of the vines: 25 years.

Soil: mainly clay soil.

Harvest Period: October.

Vinification: the grapes are hand harvested and carefully selected; after that, the grapes start a classical long fermentation with at least 15 days of maceration in stainless steel vinificator. After two raking the wine is aged for 24 months in 35Hl barrels.

Alcohol Content: 14.5% by vol.

Residual Sugar: 2 grams per liter.

Color: garnet red with some shades of ruby.

Aroma: interesting and complex; there are clear floral notes of rose and violet, and fruity hints of cherry and of ripe red fruits. The aromatic bouquet is enhanced by harmonious notes of licorice, vanilla and a slight spiciness of black pepper.

Palate: consistent and persistent, the flavor is wide and complex. During the gustatory evaluation, we find fruity notes as well as vanilla and pepper hints. Tannins are velvety and embrace all the mouth giving complexity and great persistency to the wine.

Food Suggestions: perfect with food dishes that express the identity of Piedmont, such as white truffle of Alba, braised meat, stews and aged cheese; this wine is so pleasant that it's good as a meditation wine as well. It is recommended to open or decant the wine at least an hour before serving.

Serving Temperature: 64-68 °F.

