

# TENUTA ARBÊTA™

## LANGHE NEBBIOLO D.O.C.

**Grape Varietals:** 100% Nebbiolo.

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

**Soil:** calcareous, clay and sand.

**Harvest Period:** 1-10 October.

**Vinification:** maceration and vinification for about 12 days at a maximum of 28-30° C. Malolactic fermentation.

**Alcohol Content:** 13.5% by vol.

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

**Color:** bright ruby red with garnet tints.

**Aroma:** light and delicate with notes of red fruit and violet.

**Palate:** round and elegant tannins, good balance.

**Food Suggestions:** charcuterie, poultry and roasted meats.

**Serving Temperature:** 14-16 °C / 57-61 °F.

