

TENUTA ARBÉTA™

LANGHE NEBBIOLO D.O.C.

Grape Varietals: 100% Nebbiolo

Vineyards: Langhe area (western Piemonte)

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: 17 °C / 63 °F

