

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.

