

TENUTA ARBÉTA™

BARBERA D'ALBA D.O.C.

Grape Varietals: 100% Barbera.

Average age of the vines: 20-25 years.

Soil: clayey and calcareous.

Harvest Period: first ten days of October

Vinification: the grapes undergo a traditional red wine fermentation with 20 days of controlled-temperature maceration. The wine is then rested in stainless steel.

Alcohol Content: 13.5% by vol.

Residual Sugar: 2 grams per liter.

Color: ruby red.

Aroma: rich and intriguing with notes of ripe red berries such as black cherry and wild berries. The profile is enriched by notes of violet, vanilla, and a pleasant spice.

Palate: extremely pleasant; the tannins are soft yet present. Great persistence with a finishing spiced note.

Food Suggestions: white and red roast meats, especially lamb.

Serving Temperature: 16-18 °C / 61-64 °F.

