

TENUTA ARBÉTA™

BARBERA D'ALBA D.O.C.

Grape Varietals: 100% Barbera

Vineyards: Piemonte, Langhe

Average age of the vines: 20-25 years

Soil: clay, calcareous

Harvest Period: first decade of October

Vinification: maceration and fermentation for circa 12 days

Alcohol Content: 13% by vol.

Residual Sugar: 2 grams per liter

Color: very dark crimson red

Aroma: abundant and vibrant black cherry

Palate: initially sweet-toned fruit with a dry finish and polished tannins

Food Suggestions: a range of roast meats, especially lamb

Serving Temperature: 17 °C / 63 °F

