

# TENUTA ARBÉTA™

## BAROLO D.O.C.G.

**Grape Varietals:** 100% Nebbiolo.

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

**Soil:** clayey and calcareous.

**Harvest Period:** second half of October.

**Vinification:** the grapes undergo a traditional red wine fermentation with a 20-day maceration period during which the maximum temperature reached is 30°C. The wine is then aged in French and Slovenian oak for 24 months.

**Alcohol Content:** 14% by vol.

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

**Color:** garnet red with ruby red shades.

**Aroma:** very fruity profile with notes of cherry and ripe red fruits, completed by elegant notes of vanilla, black pepper, and tobacco.

**Palate:** rich; the tannins are round but still alive; overall this wine is harmonic and persistent with notes of ripe fruit and vanilla.

**Food Suggestions:** red meat, roasts, aged cheese, pasta with meat-based sauces.

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

