

TENUTA ARBÊTA™

BAROLO D.O.C.G.

Grape Varietals: 100% Nebbiolo.

Average age of the vines: 25 years.

Soil: clay, calcareous.

Harvest Period: second half of October.

Vinification: maceration and fermentation for circa 20 days at a maximum temperature of 30° C. Aging in French and Slavonian oak barrels for a minimum of 24 months.

Alcohol Content: 14% by vol.

Residual Sugar: 2 grams per liter.

Color: garnet with orange hues.

Aroma: intense notes of red fruit and violet.

Palate: ample and velvety with a finish full of spice and a hint of vanilla.

Food Suggestions: an ideal pairing for Alba's infamous white truffles, complex meat dishes, hearty stews, and aged cheeses, and a variety of chestnut and hazelnut tortes. It is recommended that you open or decant at least one hour before serving.

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

