

TENUTA ARBÉTA™

BARBARESCO D.O.C.G.

Grape Varietals: 100% Nebbiolo

Vineyards: Barbaresco Area – West Piemonte

Average age of the vines: 20-25 years

Soil: calcareous, clay

Harvest Period: 1-10 October

Vinification: fermentation and maceration for 20 days at 28 °C maximum. Malolactic fermentation in stainless steel, aging in large (30 HL) French and Slavonian oak barrels for 18 months

Alcohol Content: 14% by vol.

Residual Sugar: 2 grams per liter

Color: garnet red

Aroma: floral notes of rose and violet, slight minty note

Palate: medium body, decisive balsamic notes on the finish and silky tannins

Food Suggestions: meat-stuffed ravioli, stewed meats, aged cheeses

Serving Temperature: 16-18 °C / 61 °F

