TENUTA ARBÉTA™

BARBARESCO D.O.C.G.

Grape Varietals: 100% Nebbiolo.

Average age of the vines: 20-25 years.

Soil: calcareous and clayey.

Harvest Period: first ten days of October.

Vinification: the grapes undergo a traditional red wine fermentation with a 20-day maceration period at 28°C maximum. The wine is then aged in French oak and Slavonian barrels.

Alcohol Content: 14.5% by vol.

Residual Sugar: 0 grams per liter.

Color: intense ruby red.

Aroma: very fruity with predominant notes of cherry, plum, currant, and a slight note of tobacco.

Palate: soft and mature tannins with distinct notes of ripe fruit; excellent persistency and very pleasant.

Food Suggestions: roast meats, especially lamb.

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

VINI D'ITALIA 19 89
Alessandro Berselli
THE SOUL OF ITALIAN WINE