



TENUTA CARRETTA
DAL 1467

Barbera d'Alba

DOC

This Barbera variety made its first appearance at Tenuta Carretta in the early 1900s. Made in the traditional way, it is an emblematic expression of this grape: the fruit, the fragrance, its elegance and drinkability

Grape: 100% barbera

Refining: 6 months in steel tanks and 6 months in bottle.

Colour: ruby red leading into purple.

Aroma: flowers, morello cherries and berries.

TENUTA CARRETTA

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