



TENUTA CARRETTA

DAL 1467

Tavoleto

Nebbiolo d'Alba Superiore

DOC

This rich and long-lived Nebbiolo d'Alba Superiore endowed with excellent structure comes from property vineyards cultivated in the sunny and steep land of Podere Tavoleto, in the hamlet of San Rocco Seno d'Elvio, situated in the municipality of Alba. The "Superiore" classification requires a minimum aging period of 18 months (of which at least 6 in wood).

Vinification: fermentation and maceration last for 10-12 days at a temperature of 28°C. After, the wine is placed in oak tonneaus to age for at least 12 months. The wine is then bottled and aged for another 6 months.

Organoleptic characteristics: ruby red with garnet reflections, rich and complex aromas with hints of incense, licorice, vanilla and ripe fruit. Harmonious and velvety in the mouth, extremely elegant with pleasantly delicate tannins.

Recommended pairing: first courses, cold cuts, roasts, wild game, mushrooms and cheese.




Suggested serving temperature: 16-18°C.

TENUTA CARRETTA

Località Carretta, 2 - 12040 Piobesi d'Alba (CN)

Tel +39.0173.619119 - Fax +39.0173.619931

info@tenutacarretta.it

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