



TENUTA CARRETTA

A PIOBESI D'ALBA 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 (85 ql.)

**Refining:** 4 months in barrel and 2 months in bottle.

**Colour:** ruby red leading into purple.




**Aroma:** flowers, morello cherries and berries.

### 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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