



TENUTE
CARRARA

Casa Fondata nel 1893

2019
BARBERA PIEMONTE
DOC

REGION:	Piedmont
ALCOHOL:	13.5%
BLEND:	100% Barbera

VINIFICATION

The grapes are hand-picked and carefully sorted on the tables in the cellar. The vinification at controlled temperature is followed by a skin maceration for 10 days with daily pumping over. The wine is then aged in big wooden barrels for 3 months.

WINE

COLOR: Intense ruby red color turning to garnet with aging.

BOUQUET: Floral with slightly matured red fruit nuances.

TASTE: Full bodied and round, with a soft, lingering finish of dark chocolate and spices.

PAIRINGS

Ideal with charcuterie, mature cheeses, and decadent desserts.