



TENUTE
CARRARA

Casa Fondata nel 1893

2015
BARBARESCO
DOCG

REGION: Piedmont
ALCOHOL: 14%
BLEND: 100% Nebbiolo

VINIFICATION

The grapes are destemmed and crushed, then fermented on skins for approximately 10 days followed by soft pressing to extract varietal aromas and color. After maloactic fermentation, the wine is then racked into French and Slavonian oak barrels for 12 months.

WINE

COLOR: Bright ruby red color, fairly transparent, evolving to garnet with aging.

BOUQUET: Elegant and refined, with floral aromas of violet and small red fruits; nuances of delicate spices.

TASTE: Balanced and full-bodied, with velvety tannins for a long finish.

PAIRINGS

Ideal with porcini risotto, red meat and game dishes, or mature cheeses.