



TENUTE  
**CARRARA**

*Casa Fondata nel 1893*

2016  
**BAROLO**  
DOCG

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

#### VINIFICATION

Grapes are destemmed and crushed prior to alcoholic fermentation at a controlled temperature of 82.4 - 86°F. The juice is in contact with the skins for a total of 14 - 16 days, with targeted racking to maximize the extraction of color, aroma, and tannic structure. Following the maloactic fermentation, the wine is transferred into French and Slavonian oak barrels for a minimum of 18 months. The total aging process is 38 months.

#### WINE

Flavors of dark berry, cacao, and light hazelnut are framed by bold tannins to finish.

#### PAIRINGS

Ideal with stracotto, quail or pheasant stews, and mature cheeses.