



Wijnfiche

Tenuta Carretta – Podio | Langhe DOCG Nebbiolo Italy (PIEMONTE) – 2022

Domain

Tenuta Carretta

This domain has been owned by the Miroglio family since 1985 and also owns an industrial textile group.

Its surface covers 65 hectares and is part of an exceptional area declared a UNESCO World Heritage Site. The family also owns 2.6 hectares of vineyards on the prestigious Cannubi Hill (Barolo).

The name Carretta is derived from the word "car", which means stone. This has ensured that the name Carretta was given to the nearby chalk bank that lies on the surface near the entrance and extends no less than a kilometer far to the east.

Vinification

Fermentation with maceration for 10-12 days at a temperature of 28°C is followed by aging in oak tonneau for a minimum of 6 months. The wine is then transferred to stainless steel vats and subsequently bottled, where it continues to age for a minimum of 6 months.

Taste

This Langhe Nebbiolo is characterized by its classic, youthful fragrance, already announced by an intense ruby red colour and reaffirmed by aromas that recall rose, dried flowers and then fruit, vanilla and spices. In the mouth the wine is elegant, harmonious, lively with soft tannins.

Food pairing

Poultry - pheasant | Ragout | Charcuterie | Cheese -halfhard

General information

Type: Red wine

Grape varieties: Nebbiolo (85%), Barbera (15%)

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 16-18 °C

Taste profile: Complex with firm tannins

