



Wijnfiche

Tenuta Carretta – Garassino | Barbaresco DOCG Italy (PIEMONTE) – 2021

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 submerged cap maceration lasts for 10-12 days at a temperature of 28°C. On completion the wine is aged first of oak tonneau and then in large barrels for at least 12 months. This is followed by bottling and consequent ageing for a minimum period of 24 months, calculated from 1st November of the year in which the grapes were harvested.

Taste

The wine is beautifully clear and has a garnet red color, with intense aromas of violet, rose and a hint of spiciness and vanilla. On the palate, the wine shows a rich and fresh palette, harmoniously and elegantly structured, with a long finish.

Food pairing

Poultry - pheasant | Ragout | Game | Cheese - aged

General information

Type: Red wine

Grape varieties: Nebbiolo (100%)

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 16-18 °C

Taste profile: Complex with firm tannins

