

Tenuta Carretta – Garassino | Barbaresco DOCG Italy – 2022

Vinification

Traditional vinification with a total maturation of 24 months, of which at least 12 months in oak barrels and at least 6 months in the bottle.

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 | Cheese - aged

General information

Type: Red wine

Grape varieties: Nebbiolo

Viticulture: Traditional

Storage (years): "> 10"

Serving temperature: 16-18°C

