



Wijnfiche

Tenuta Carretta – Bricco Manera | Nizza DOCG Barbera Italy (PIEMONTE) – 2020

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 of the must for 10-12 days at temperature of 28°C is followed by aging in barriques French oak for a minimum of 12 months. The wine is then bottled, where it continues to age for a minimum period of 18 months.

Taste

The wine expresses the character and typicality of the great Barbera, starting from the color, intense ruby red with typical purplish highlights, and then to the nose, where it offers intense and complex aromas, with hints of berries, cherry, vanilla, coffee beans and cocoa. On the palate is velvety and harmonious, full-bodied and well balanced with final lingering spiciness.

Food pairing

Risotto | Pasta - lasagna | Cheese - Pecorino

General information

Type: Red wine

Grape varieties: Barbera

Viticulture: Traditional

Storage (years): + 5-7

Serving temperature: 16-18 °C

Taste profile: Elegant refined

