Wijnfiche

Tenuta Carretta - Bricco Manera | Nizza DOCG Barbera 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

This Nizza comes from vineyards in Mombaruzzo, located on the right bank of the Belbo River at an altitude of 150 metres. The vineyards cover 5 hectares and benefit from the afternoon sun. After harvest, the grapes are carefully transported to the winery, where they undergo temperature-controlled fermentation for 10 to 12 days at 28 °C. The wine is then aged for 12 months in French oak barrels, followed by a further 12 months of bottle ageing.

Taste

This expressive Nizza showcases the distinctive character of the Barbera grape. It first reveals an intense ruby-red colour with purple highlights. Swirling the glass releases an explosion of aromas of blueberry, cherry, vanilla, coffee, and cocoa. Silky and harmonious on the palate, it offers a full-bodied and generous mouthfeel.

Food pairing

Risotto | Pasta | Cheese - Pecorino

General information

Type: Red wine
Grape varieties: Barbera (100%)
Viticulture: Traditional
Storage (years): + 5-7
Serving temperature: 16-18 °C
Taste profile: Elegant refined

