Wijnfiche

Tenuta Carretta - Cuvée San Rocco - Extra Brut Rosé | Nebbiolo d'Alba DOC Italy (SPUMANTE-FRIZZANTE) — 2024

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

The Nebbiolo grapes are pneumatically pressed as whole clusters, with oxygen strictly excluded to prevent oxidation of the must. After a short skin contact period, the free-run juice is fermented separately in stainless steel tanks for six months at 16 °C. In April, the still wine is bottled with liqueur de tirage to initiate a second fermentation in bottle. The wine then remains sur lattes for 18 months before disgorgement.

Taste

This is a truly unique sparkling wine, made exclusively from Nebbiolo grapes using the Metodo Classico. It shows a generous mousse with fine, precise bubbles. The bouquet is rich and expressive, revealing rose and dried flower aromas, dried fruit, and hints of bread crumbs and brioche. Plum notes emerge as the sparkling wine warms slightly in the glass. On the palate, it is full, harmonious, and savory, with crisp liveliness and a long, persistent finish.

Food pairing

Appetizer | Appetizer snack

General information

Type: Sparkling wine
Grape varieties: Nebbiolo (100%)
Viticulture: Traditional
Storage (years): + 2-3
Serving temperature: 10-12 °C
Taste profile: Complex dry

