



TENUTA CARRETTA
PIORRESIDIALBA
Tenuta Carretta

Barbaresco *Garassino* 2004

Story of the Wine:

Barbaresco has always lived under the shadow of its famous neighbour, Barolo. The production, which is only a third that of Barolo, has an advantage over its big brother in that the nebbiolo grapes in Barbaresco tend to mature slightly earlier than in Barolo and therefore is less likely to suffer the effects of bad weather at the end of the growing season, consequently produces a more consistent wine. Tenuta Carretta has been making great investments in vineyards and wine cellars. This Barbaresco testifies, by its unique personality and elegance, the steady working into research in favour of great quality.

Grape(s): 100% Nebbiolo

Area: Garassino is a single vineyard within the family vineyards near the village of Barbaresco

Training system: Guyot classico

Yield: 5-6 tons/ha (2 kg per vine)

Av. age of vines: 20 years old

Vinification: After maceration it is vinified in temperature controlled stainless steel vats for 7-8 days at 30 °C - 33 °C

Ageing: The wine is aged in large barrels (botte) made of Slavonian oak for 20 months and then for 4 months in barriques before bottling. Kept for several months in bottles before release.

Descriptions for Wine List

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- Barbaresco, always slightly overshadowed by its famous neighbour Barolo, but now beginning to be recognised in its own right as slightly lighter in weight and more elegant style of the nebbiolo variety. A full-bodied big wine with a good balance of rich fruit and firm dryness on the finish. A touch of raspberries and even prunes on the palate.

