

Tenuta il Nespolo

Artisanal wines

Tantevì

Barbera d'Asti DOCG

Vineyards

Grapes from the best vineyard plots planted with Barbera. Altitude about 220 m above sea level.

Calcareous-clayey soil, with a characteristic white colour during the summer drought, with dark veins in some parts of the vineyard.

The north-west exposure and the slope of the vineyard allow the grapes to reach the right balance of ripeness between sugar concentration, polyphenols and acidity typical of Barbera d'Asti.

Harvest and vinification

The grapes are harvested between the second and third week of September, the day varying according to the year and the degree of ripeness.

They are pressed as quickly as possible and macerated in stainless steel tanks, while the fermentation process begins. In 10-12 days the transformation of sugars into alcohol is completed and the wine is racked off the skins, which will be followed by malolactic fermentation in stainless steel or cement, where Tantevì is aged for at least 6-9 months before being bottled in the summer.

Tasting notes

Ruby red colour with violet hues that turn to garnet after a few years of ageing.

Intense bouquet of stone fruits (cherry in primis), strawberry, violet, sometimes almond.

Savoury and full-bodied in the mouth, with marked acidity and a slight but clear tannicity that fades over the years.

It goes well with red meats and grilled meats, cured meats and cheeses, soups and game; it prefers fatty and savoury foods that enhance its ability to "cleanse the mouth" thanks to the typical acidity of the vine.

Can last from 4 to 7 years depending on the vintage, in proportion to structure, colour, alcohol and acidity.

Serving temperature: 18-20° C.

Total alcohol: 14% vol.