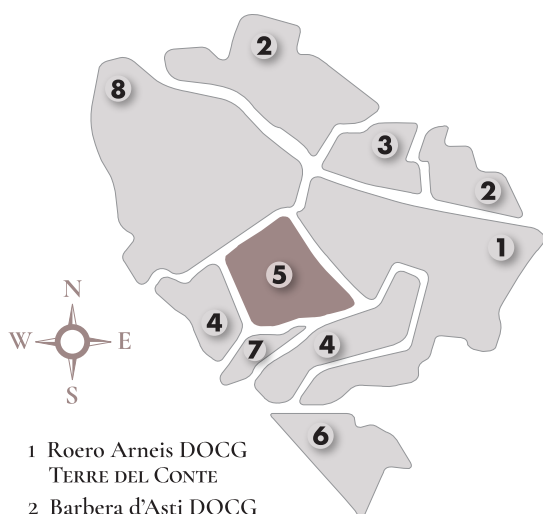




TENUTA LARAMÈ



- 1 Roero Arneis DOCG
TERRE DEL CONTE
- 2 Barbera d'Asti DOCG
- 3 Piemonte DOC Bonarda
- 4 Roero DOCG Loreto (Nebbiolo) TUMLIN
- 5 Barbera d'Alba DOC Superiore GARAVAGNA**
- 6 Langhe DOC Favorita TERRE DEL SINDIC
- 7 Cisterna d'Asti DOC Superiore
(Croatina) - SANTA LUCREZIA
- 8 EQUILIBRIO
NATURA



Winemaker Notes

A harmonious, mature, and structured Barbera, which allows the variety to express its full potential of complexity with aging.

Colour: ruby red turning to garnet.

Bouquet: ample with notes of wildberry jam, ripe cherry, rose, cassis, soil, bark, cinnamon, green pepper, licorice, incense, and a slight hint of vanilla.

Taste: dry, full-bodied, harmonious, and warm, with a persistent spicy finish.

Serving temperature: 16-18°C

Food pairings: Lasagne, risotto with meat, grilled red meats, braised beef meat with Barbera sauce, mixed boiled meat, spicy or semi-hard cheeses.

Alcohol by volume: 14%

Extract: 31 g/l

Aging potential: Excellent within 8 years following harvest.



GARAVAGNA

Barbera d'Alba

DENOMINAZIONE DI ORIGINE CONTROLLATA

Superiore

Vintage

2021

2021 was marked by a cool spring with regular rainfall and strong vegetative growth. Summer was warm yet fairly balanced, with few extreme heat waves and often cooler nights.

In late August and throughout September, day-night temperature swings supported slow, complete ripening. Rainfall was generally manageable, without prolonged excess during harvest. Overall, it was a “clean” vintage that helped preserve acidity and aromatic precision.

Grape Variety

100% Barbera.

Vineyard

“Garavagna” is the eccentric name of this vineyard, inherited from the family of Nonna Rita, Nonno Tumlin's wife.

Cultivation system: espalier cultivation - guyot pruning

Hectares: 2,47

Bottles produced: 16,000

Soil: sandy and clayey

Vineyards certified organic by Valoritalia.

Winemaking

Fermentation

Containers: stainless steel, temperature-controlled tanks.

Temperature: 26/28°C

Duration: 12/15 days.

Aging

in 25-hl Slavonian oak barrels.

