



FAVA'

NIZZA docg



GRAPES: 100% Barbera

HARVEST: October

MUNICIPALITY: Agliano Terme

MACERATION: in stainless steel and cement tanks for about 10 days

AGEING: cement and barrel

AGEING IN WOOD: approx. 22 months

The grapes produced by Tenuta Garetto's best plots are transported to the adjacent cellar in order to be crushed within a few hours from harvesting. After fermentation Fava' is aged in cement and wood and rests a few months in the bottle before being released.