

TENUTA  
GARETTO

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 Favà is aged in cement and wood and rests a few months in the bottle before being released.