

**92** POINTS



**ARESCA NIZZA SAN LUIGI  
(2022)**

*"Black raspberries and dark cherries show why Barbera earned its spot at the Italian table. The palate keeps that classic momentum flowing—ripe fruits and crunchy acidity creating the kind of balance that demands braised short ribs over creamy polenta. Tri-Vin Imports Inc." - J.P.*

**WINEENTHUSIAST**

**TRI-VIN**  
WINES AND SPIRITS

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