Fazzoletto Barbera Passito, Piemonte DOC 2021

IAR00332021

Araldica Castelvero

— Piemonte, Italy

The name, labels and patterned screwcap represent the 'Fazzoletto Rosso' worn by Italian resistance fighters during World War 2, symbolising freedom and rebellion *each 6-bottle case contains a random selection of 3 distinctive label designs.

Production

This wine is a rediscovery of the old tradition of using partially-dried grapes to add richness and concentration. The Barbera grapes were grown on southwest-facing slopes in the Monferrato hills, at 250-400m altitude. Soils here are clay and limestone. Following the traditional passito technique - a portion of ripe Barbera grapes (around 20%), left on the vine for nearly a month after the main harvest to sun dry, were blended with fresh Barbera grapes before fermentation. This sweetens, enriches and softens the resulting acidity.

Tasting note

A fleshy and juicy red with aromas of sweet ripe plums and cherries. The palate shows ripe fruit-forward characters of cherry and wild plum and the ripe rounded finish is balanced by fresh bramble acidity.

Food Match

A good match for roast poultry or game, or rich stews and pasta dishes.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
Piemonte DOC

Winemaker:
Carlo Manera

Grape Varieties:
Barbera 100%

Suitable for:
Vegan

Bottle Barcode:
8010471005697