Araldica Corsini, Barbaresco DOCG 2020

IAR0662020

Araldica Castelvero

— Piemonte, Italy

An approachable style of Barbaresco packed with fine red berry fruit, yet still with all the classic darkly spicy and dried herb notes - fantastic value!

Production

Made from Nebbiolo grapes from around the town of Barbaresco - covering all three communes of Treiso, Neive and Barbaresco. Soils are a mixture of clay and chalk, and vines are trained on low guyot trellis, with a plant density of 4,000 vines/ha. Manual harvest takes place in early October, yield 6 to 7 T/ha. Nebbiolo grapes are hand-harvested, de-stemmed and then crushed into small fermenters, for around 12 days, with daily pumping-over. This ensures good colour and flavour extraction, but avoids over extraction of the abundant Nebbiolo tannins. The wine is drained off at dryness and the skins transferred to a small press. After pressing the wine is settled for two days, and then racked to Slavonian oak botte and barrique, where it is aged for 2 years. Another 6 months maturation in bottle is completed before release.

Tasting note

Lifted aromas of red berry fruit, black cherries, savoury spice and violets. The palate combines dried cherry and plum fruit with warm smoky notes and a structured but supple finish.

Food Match

Excellent with fillet of beef, spring lamb or game casserole.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Barbaresco DOCG

Winemaker:
Claudio Manera & Lella Burdese

Grape Varieties:
Nebbiolo 100%

Suitable for:
Vegan

Bottle Barcode:
8010471002139