Araldica Ceppi Storici, Barbera d'Asti DOCG 2022

IAR0832022

Araldica Castelvero

— Piemonte, Italy

Sourced from over 40 year old vines, this Barbera d'Asti shows layer upon layer of concentrated fruit and has been part of Araldica's portfolio for more than half a century - the first vintage being in 1954.

2020 Vintage

Decanter World Wine Awards Bronze 2023

Production

Ceppi Storici comes from vineyards in the Monferrato hills in the south of the province of Asti, Piemonte. South West aspects at altitudes between 250 and 400m. Limestone-clay soil. Piemonte low Guyot trellis. Planting density 4,000-4,500 vines/ha. The fruit was hand harvested in late September / early October from vines over 40 years old. Fermented in stainless steel tanks at 25-30° C. Pressed when dry and racked to stainless steel tanks for malolactic fermentation. The clear wine was then racked to a mixture of French oak barrels (50%) and large traditional Piemonte oak vats for 12 months maturation. These two components were then blended and bottled.

Tasting note

Warm, spicy aromas of blueberries and plums, with subtle, smoky notes. The palate combines generous ripe fruit with lively acidity, juicy cherry characters and spicy notes beneath. Supple tannins offer an extra dimension to the texture. A refreshing smack of fruity acidity on the finish gives plenty of definition to the ripe fruit.

Food Match

Great with simple dishes such as pizza and pasta, or drink with lamb shank.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Barbera d'Asti DOCG

Winemaker:
Claudio Manera & Lella Burdese

Grape Varieties:
Barbera 100%

Suitable for:
Vegan

Bottle Barcode:
8010471000302