Alasia Barbera, Piemonte DOC 2024NEW

IAR1442024

Araldica Castelvero

— Piemonte, Italy

Araldica are one of the most respected producers of Barbera and this quintessential Piemontese red is integral to the Alasia range. Fabulously food friendly and it can be served lightly chilled too.

Production

Produced from Barbera grapes cultivated in vineyards in the Monferrato hills in the south of the province of Asti. The south west facing vineyards are at altitudes of between 250 and 400m and the soil is clay and limestone. Grapes are hand harvested at the start of October. Fermentation in stainless steel tanks at 25 - 30 degrees C. Pressed when dry and racked to stainless steel tanks for malolactic fermentation. The wine is then matured for 4-6 months in stainless steel tanks.

Tasting note

A fresh, sappy red with aromas of plum and raspberry. Bright, youthful fruit with notes of sour cherry, and a savoury spiciness. Delicious food wine with vibrant fruit and refreshing acidity on the finish.

Food Match

Fantastic with pizza and pasta and plenty of Parmesan!

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
Piemonte DOC

Winemaker:
Claudio Manera

Grape Varieties:
Barbera 100%

Suitable for:
Vegan

Bottle Barcode:
8010471004324