# Alasia Barbaresco, Barbaresco DOCG 2021NEW

**IAR0262021NEW**

*Araldica Castelvero*

*— Piemonte, Italy*

Araldica's finest Barbaresco. A selection of their best barrels of Barbaresco are kept aside and blended by Lella Burdese to bottle under the Alasia label.

## Production

Alasia Barbaresco is produced from a cellar selection of Araldica's best barrels. The grapes are hand-harvested in early October. The Nebbiolo grapes are de-stemmed and crushed to four small fermenters for 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. It is then racked from oak and gently fined. Another 6 months maturation in bottle is completed before release.

## Tasting note

Developed dried fruit nose with aromas of dates and figs, alongside savoury, gently spicy characters. Richly flavoured with cherry, cedar wood and a hint of lifted violet on the palate. Well structured with fine tannins and integrated oak leading to a long elegant finish.

## Food Match

Fantastic with roasted and grilled meats.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Barbaresco DOCG

Winemaker:
Claudio Manera

Grape Varieties:
Nebbiolo 100%

Suitable for:
Vegan

Bottle Barcode:
8010471004331