Araldica Barbera, Piemonte DOC 2024

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Araldica Castelvero

— Piemonte, Italy

This has bright, juicy acidity and some grip - which makes this Araldica classic a fantastic food wine.

Production

Produced from Barbera grapes cultivated in vineyards in the Monferrato hills, to the south of the province of Asti. The south-west facing vineyards have clay and limestone soils, and are at altitudes of 250 - 400m. Grapes are hand harvested in September and fermented in stainless steel tanks at 25-30 degrees C. Pressed when dry and racked to stainless steel tanks for malolactic fermentation. The wine spends 4-6 months in stainless steel before bottling.

Tasting note

A fresh and juicy red with aromas of plum and raspberry. The palate is bright and structured with lightly savoury notes, sour cherry and refreshing acidity on the finish.

Food Match

Perfect with simple pasta or pizza. Can be served slightly chilled.

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:
8010471000203