Alasia Nebbiolo, Monferrato DOC 2023

IAR0242023

Araldica Castelvero

— Piemonte, Italy

Approachable, yet satisfyingly complex, style of Nebbiolo. A great introduction to this varietal at an accessible price-point.

Production

Produced from Nebbiolo grapes cultivated in the Monferrato hills around Castel Boglione in the Piemonte region. The vineyards have limestone-clay soils and a south-westerly aspect, 200-400 metres above sea level.

Hand harvesting typically takes place in early October and fermentation takes place in stainless steel tanks at 25 - 30 C. Following malolactic fermentation (also in stainless steel) the wine is racked to large traditional Piedmont oak vats for 24 months maturation.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Monferrato DOC

Winemaker:
Claudio Manera

Grape Varieties:
Nebbiolo 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8010471000623

Tasting note

Attractively aromatic with fresh red fruits, floral notes, and hints of sweet spice. The palate offers ripe plum and damson characters balanced by a lightly earthy, savoury complexity with finely-grained tannins.

Food Match

Rich meat stew; pasta with fresh pesto, aubergine and smoked bacon.