Alasia Barbaresco, Barbaresco DOCG 2021

IAR026 ARALDICA CASTELVERO PIEMONTE, ITALY

14% | 6 x 75cl | Cork

Nebbiolo 100%

Vegetarian, Vegan

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.

Boutinot
WINES

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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. Good structure and fine tannins lead to a long rich finish.

FOOD MATCH

Fantastic with roasted and grilled meats.

NOTES