



## Araldica Corsini, Barbaresco DOCG 2020

IAR066 ARALDICA CASTELVERO PIEMONTE, ITALY

14% | 6 x 75cl | Cork

Nebbiolo 100%

Vegetarian, Vegan

*An approachable style of Barbaresco packed with fine red berry fruit, yet still with all the classic darkly spicy and dried herb notes - fantastic value!*

**Boutinot**  
WINES

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## PRODUCTION

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Made from Nebbiolo grapes from around the town of Barbaresco - covering all three communes of Treiso, Neive and Barbaresco. Soils are a mixture of clay and chalk, and vines are trained on low guyot trellis, with a plant density of 4,000 vines/ha. Manual harvest takes place in early October, yield 6 to 7 T/ha. Nebbiolo grapes are hand-harvested, de-stemmed and then crushed into small fermenters, for around 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. Another 6 months maturation in bottle is completed before release.

## TASTING NOTE

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Lifted aromas of red berry fruit, black cherries, savoury spice and violets. The palate combines dried cherry and plum fruit with warm smoky notes and a structured but supple finish.

## FOOD MATCH

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Excellent with fillet of beef, spring lamb or game casserole.

## NOTES