



BBQ Barbera, 2018

Claudio Manera

Does exactly what it says on the label – perfect barbeque wine!

APBI60

Piemonte

Piemonte, Italy

Red

13%

Screwcap

100% Barbera

HOW IT'S MADE

Araldica is Piemonte's most progressive co-operative, situated in Castel Boglione, in the heart of Barbera d'Asti territory. Here they work with 230 grower members to source quality grapes from around 690ha of vineyards. Many of their members joined the co-operative in the 1950s and have a long and loyal relationship with the winery. They produce wines from Piemonte's main DOC / DOCG regions - predominantly Barbera, Gavi and Moscato, but also including Barolo, Barbaresco and Roero Arneis.

Produced from Barbera grapes cultivated in vineyards in the Monferrato hills in the South of the province of Asti. The South West facing vineyards are at altitudes of between 250 and 400m. The soil is clay and limestone. Planting density is 4000 to 4500 vines per hectare and the Piemonte low Guyot trellis system is used. Grapes were hand harvest between 3 and 10 of October. Average yield; 5300 liters per hectare.

Fermentation in stainless steel tanks at 25 - 30 degrees C. Pressed when dry and racked into stainless steel tanks for malolactic fermentation. The clear wine is then matured for 4-6 months in stainless steel tanks. 20% is aged in large oak casks for 6 months.

TASTING NOTES

The nose is full of juicy cherries and plums with a hint of smoke. The palate is fresh and filled with more cherry fruit, balanced with good depth and structure. Extremely approachable with refreshing acidity.

FOOD MATCH

The perfect wine for barbecue! Great with burgers, steaks, sausages and kebabs - would also match well with meaty pasta dishes or just drink with friends.

AWARDS

2011 Vintage - 2012 International Wine Value Awards, Canada – Killer Value Award, 3.5 stars in Wine Current Magazine, Canada.

ALLERGENS

Contains sulfites and no other allergens
