

Alasia Barbera

Region:
Piemonte

Grapes:
Barbera

ABV:
12.5%

What:

Alasia Piemonte Barbera's dark fruit characters flow through the palate, which has considerable fruit weight along with soft tannins and a very savory spiciness.

Where:

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 between 250 to 400M above sea level and the soil is a combination of clay and limestone. Grapes are hand harvested at the start of October. Fermentation in stainless steel tanks between 77o-86oF. Pressed when dry and racked into stainless steel tanks for malolactic fermentation. The wine is then matured for four to six months in stainless steel tanks.

Barcode:

8010471004324

Sales Info:

750ml ,Case12 ,31.31 lb.

Palletization:

80 Cases / 5 Layers



Food Pairings:

Fantastic with pizza, pasta and plenty of parmesan cheese!

Tasting Note:

A fresh, juicy red with aromas of raspberries, plums and cherries. These characters follow through to the palate, which has considerable fruit weight along with soft tannins and a very savory spiciness. Refreshing acidity on the finish.

