

# BBQ Barbera



**Producer:** Araldica  
**Winemaker:** Claudio Manera  
**Country of Origin:** Italy  
**Region of Origin:** Piemonte  
**Grapes:** Barbera 100%  
**ABV:** 13%  
**Case Size:** 6x75cl  
**Vintage:** 2013  
**Suitable For:** Vegetarians and Vegans  
**Closure Type:** Screw Cap



## The One-Liner

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

## Tasting Note

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.

## Producer Details

**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*. Whilst the majority of production is from traditional varieties, some international varieties such as Merlot and Cabernet Sauvignon are also grown.

They produce wines under **Araldica**, **Araldica 'I Classici'** and **Alasia** labels - and also a range of single estate wines from **Il Cascinone** (acquired in 1999) and **La Battistina** (acquired in 2002). Founded in 1954 by Livio Manera, father of the current Managing Director and winemaker Claudio Manera, Araldica has developed over the past 60+ years to become a major winemaking force in Piemonte, supplying wines across the globe. Claudio's wife Lella heads up quality control at Araldica, where she is responsible for the blending and approval of all wines. Their son Carlo, also a qualified winemaker, is now part of the Araldica winemaking team. Livio pioneered developments in winemaking techniques - especially with regard to the production of Barbera - and Araldica have since continued to be instrumental in driving awareness and distribution of Barbera and Gavi within the UK market and internationally.

As Claudio states their aim is " **...to provide a range that is both understandable and accessible. Quite simply, wine for drinking and enjoying.**"

## In The Vineyard

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 and 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 are hand harvested between 3 and 10 October. Average yield is 5300 litres per hectare.

## In The Winery

## Food Recommendations

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

Fermentation in stainless steel tanks at 25 - 30 degrees C. Pressed when dry and racked to 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.

### **Awards & Press**

2011 Vintage - 2012 International Wine Value Awards, Canada – Killer Value Award

3.5 stars in Wine Current Magazine, Canada: "Floral notes, roasted herbs and rich, ripe, dark berry fruit aromas presage a tangy, racy wash of sour cherry and blueberry interlaced with drying tannin and a solid line of acidity. It's mid weight with good texture and a lengthy, drying aftertaste wreathed in savoury herbs and still-resolving tannin. A two-hour aeration/decant and poured with grilled, rare steak will tame it down nicely. If you can wait, pour 2014 and on." Vic Harradine, January 29 2013

"Our mission this week was to discover fabulous value sippers for spring patio and barbecue parties...The brand new BBQ Barbera features a grape that is ideal with acidic food, especially tomatoes (pizza and all tomato sauced pastas will work)...A newcomer to shelves from Piedmonte, it offers good value. The aromas hint of plums, candied cherry and tomato. The flavours are medium weight, with maraschino cherry, licorice and cedar notes. Extremely mellow, with nice acidity in the finish. Food suggestion: Pepperoni pizza Rating: 88"  
" Gord Stimmel writing for thestar.com – published 25.04.2012