Barbera D'Alba Casetta 2015

Description:

A mature Barbera d'Alba from Fratelli Casetta in Piedmont, made from 100% Barbera grown on the hills around Alba. Barbera is naturally high in acidity and relatively low in tannin, making it a particularly good grape for food, and this 2015 has had plenty of time to develop beyond its youthful fruit. Expect ripe cherry and plum alongside savoury, earthy notes, with the freshness still providing a good backbone. An excellent example of how well Barbera can develop with age.

Tasting notes:
Sour cherry, plum, blackberry, dried herbs, leather, earthy notes, gentle spice

Allergens:
Contains sulphites.

Dish Pairing:

- Tajarin with truffle or mushrooms
- Braised beef
- Sausages with lentils
- Aged Italian cheeses

Talking Point:

Fratelli Casetta is based in Vezza d'Alba, in the Roero area of Piedmont, and has been producing wine for generations. Their Barbera d'Alba comes from south to south-west facing vineyards at around 200–300 metres, planted on sandy, friable soils that were once part of the ancient seabed. The grapes are hand-picked and the wine is fermented for around 8–10 days before a short period in stainless steel. This 2015 is therefore particularly interesting as a mature example of a wine normally intended for earlier drinking.