

2008 ALÉ

AGRICOLA BERTOLINO PIEDMONT - ITALY



THE WINE:

60% Barbera / 40% Cabernet Sauvignon.

Fewer than 800 cases produced.

24 months in small, French oak barriques soften the tannins.

All hand-picked and hand sorted.

THE ESTATE:

Located in the rolling Lange Hills near the town of Asti, this small family run farm produces just a few thousand cases of wine each year. All the grapes are grown pesticide-free and the winemaking is conducted in the traditional ‘old-world’ method.

Winemaker: Fabrizio Bertolino

~Tasting Notes~

Color: Deep ruby red.

Aromas: Pleasant dark berry and currant fruit with notes of vanilla and raspberry. Rustic and charming.

Flavors & Texture. Currant and black cherry give way to nice toasty vanilla undertones. The currant-y Cabernet flavors play background to the juicy berry and silky feel of the Barbera grape. 24 months in small French oak imparts a vanilla sweetness on the finish. The texture is round and soft with just enough tannin to provide structure and balance.

Food Pairing: Margarita pizza with fresh mozzarella and basil or authentic, classic spaghetti with meatballs.

~ Drink now through 2016 ~