



BERTON ALFRESCO 2021 BARBERA RIVERINA

UFRESED R	Winemaking	Originating in the hills of Monferrato in central Piemonte, Italy, Barbera is a prized red grape varietal renowned for it's brambly, red fruit flavours and bright acidity. An emerging varietal in Australia, our vines thrive in free draining sandy soils and the warm, Mediterranean climate. Harvested in the cool of the morning, our Barbera was destemmed, chilled, and vinified in a unique ganimede fermenter, allowing gentle maceration and retention of primary fruit flavours. After 8 days on skins the parcel was pressed to stainless vat for aging sur lie, ahead of filtration, bottling and release.		
	Tasting note	Brilliant ruby red in appearance, our Barbera displays lifted aromas of fresh raspberry, morello cherry and nuanced with allspice, leading to a fleshy and lively palate of strawberry coulis, citrus zest and soft, slinky tannin. Stylistically, we think our Barbera sits somewhere between a juicy Grenache and a brambly Sangiovese.		
	Region	Riverina, New South Wales.		
164	Wine Analysis	Alcohol: 13.0% TA: 6.20g/L	PH: 3.55 RS: 3.6 g/L	
PERFERA	Style	Bright and fruit forward and juicy.		
	Food Match	Serve lightly chilled with a wood fired pizza or a generous serve of spaghetti with Ragu sauce.		
	Cellaring	Enjoyable now in its youth but also will benefit with careful cellaring for up to 5 years. Winemaker, James Ceccato		







Packaging Detail



Carton Packaging

Range:	Alfresco Range
Product:	Barbera
Approx. Case Weight:	8kg
Bottle Barcode No:	9335966005884
Carton Barcode No:	69335966005886
Bottle:	Premium Burgundy (AG-086)
Bottle Weight (grams):	415
Package Weight (grams):	1070
Bottle Dimensions (hxd):	284mm x 79.8mm
Carton Size:	6 pack
Carton Dimensions:	241mm x 161mm x 298mm
Slipsheet Configuration:	78 (domestic) - 104 (export)