

RED

Barbera 2022

Northern Italian red

AROMA

Blackberries and spice

PALATE

Dark cherry and plum

92

POINTS

HALLIDAY
WINE COMPANION

DALZ
OTTO

KING VALLEY · VICTORIA

TASTING NOTE

Barbera is a wine naturally higher in acid than tannin. So, pairing this wine with something like a hearty Osso Bucco and polenta will see the wine deliver flavour that can't be beaten! We love Barbera for its freshness & vibrancy. The nose exhibits plum and orange rind with spicy and savoury undertones. On the palate, expect plum & spices, backed up with savoury notes and a lengthy elegant acidic finish.' Michael Dal Zotto

REVIEW

Think you know barbera? Think again; it's growing up fast. Here, the maker explores the tart fruit and herbal flavours of the grape against the strong backbone of its high, natural acidity. A quick decant brings increased aromatics in sour and black cherry, mulberry, red plum and a lovely potpourri spice mix. Juicy and delicious, it finishes with that very Italian-style dry astringency that will wake up even the most tired of tastebuds., Jeni Port - Halliday Wine Companion, May 2025 - 92 Points

