



Barbera d'Alba Scarrone 2007

Designation: Estate-bottled.

Region: Piedmont, Italy

Grapes: 100% Barbera

Winemaking: The grapes are selected from the single vineyard Scarrone planted in 1988 situated close to the winery in Castiglione. The vineyard is planted with 5.000 plants per hectare. For 10-12 days, the most is kept in opened stainless steel tanks for the alcoholic fermentation at 26-28° C (78-82° F).

Aging: At the beginning of the malolactic fermentation, the wine is moved into French oak barrels for 16 months. The wine is held in stainless steel tanks for 2 months before bottling. Unfiltered.

Description: Ruby purple color with intense aromas of concentrated ripe red and black cherries with vanilla and hints of brown spice. With refreshing acidity, rich tannins, and on the fuller-bodied side for Barbera, the single vineyard La Scaronne has finesse, excellent balance, great complexity, integration and a long lingering finish.

Food Pairings: Hearty stews, seasoned pasta and poultry with rich sauces, game, roasted red meats and sharp cheeses

Alcohol: 14.95% Alc. by vol.

Total Acidity: 5.9 g/L

Total dry extract: 31.8 g/L.

Bottles: 14.500

