

# Vietti



## Barbera d'Alba Scarrone 2008

**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 14 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:** 14.50% Alc. by vol.

**Total Acidity:** 6,2 g/L

**Total dry extract:** 40,1 g/L.

**Bottles:** 6.270



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