



## Barbera d'Alba Vigna Scarrone 2015



**Designation:** Estate-bottled

**Grapes:** 100% Barbera

**Winemaking:** The grapes are selected from the single vineyard Scarrone in Castiglione Falletto, nearby the winery. The vineyard has 6500 plants per hectare with a production of 36 hl/ha. For approximately 2 weeks, the must is kept in open stainless-steel tanks for alcoholic fermentation at 26-28°C. After this, the wine macerates for another week and then is moved to oak for malolactic.

**Aging:** 18 months between big oak barrels and barriques. Bottles unfiltered.

**Description:** Ruby purple colour with intense aromas of ripe red and black cherries. With refreshing acidity, rich tannins, full body, the single vineyard Scarrone 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 cheese

**Alcohol:** 15% Alc. by vol.

**Total Acidity:** 6,36 g/L

**Total dry extract:** 30,50 g/L

**Bottles:** 10.000

