



## Barbera d'Alba Vigna Vecchia Scarrone 2015



**Region:** Piedmont, Italy

**Grapes:** 100% Barbera

**Winemaking:** The vineyard is located in the Scarrone area; it is a little bigger than one hectare, facing south-east. The vines are over 90 years of age, with a density of 4300 plants/he.

The naturally low yields due to the age, are further reduced by a strict selection of the grapes. The production will be 25 hl/ha.

Vinification start with a short period of cold maceration followed by 2 weeks of alcoholic fermentation in steel vats, at 26-28°C. After this, the wine macerates on skins for another week or so.

**Ageing:** 18 months in big oak cask for the ageing. Bottled unfiltered.

**Description:** Ruby-red colour and full-bodied wine. Floral and fruity aroma of concentrated berries and tar with hints of blackberry. Refreshing acidity, rich and soft tannins, 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:** 15% Alc. by vol.

**Total Acidity:** 6,45 g/L

**Total dry extract:** 31 g/L

**Bottles:** 3416 bottles

