



Barbera d'Alba Vigna Scarrone 2017



Grapes: 100% Barbera

Winemaking: The grapes are selected from the single vineyard Scarrone in Castiglione Falletto, nearby the winery. A cold maceration is done in steel tanks before the alcoholic fermentation that last approximately 2 weeks. After this, the wine macerates for another week, then it is racked and it is moved to oak for malolactic.

Aging: 18 months between big oak barrels, barriques and steel tanks.

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.

