



Barbera d'Alba Vigna Vecchia Scarrone 2017



Designation: Babera d'Alba DOC

Grapes: 100% Barbera

Winemaking: The vineyard is located in the Scarrone area, from the oldest portion of the vineyard, facing south-east. We can count approximately 4300 plants per hectare.

The naturally low yields due to the age, are further reduced by a strict selection of the grapes.

Vinification start with a short period of cold maceration followed by 2 weeks of alcoholic fermentation in steel vats, with regular pumping overs. After this, the wine macerates for another week, then it is racked and it is moved to oak for malolactic.

Ageing: 18 months in big oak cask, barriques and steel tanks.

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

