



Barbera d'Alba Vigna Scarrone 2012

Designation: Barbera d'Alba DOC

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 6.500 plants per hectare. For 16 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 and oak cask for 15 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 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 cheeses

Alcohol: 14,87% Alc. by vol.

Total Acidity: 6,29 g/L

Total dry extract: 31,30 g/L

