

Vietti



Barbera d'Alba 2012 Scarrone Vigna Vecchia

Designation: Barbera d'Alba DOC

Grapes: 100% Barbera

Winemaking: The vineyard is located in the Scarrone district of Castiglione Falletto, extending over an area of little more than one hectare (2.5 acres) facing south-east. The vines are more than 90 years old, with 4.300 plants per hectare. The naturally low yield resulting from the age of the vines is further reduced by stringent selection of the grapes, producing a yield in wine of around 25 hectolitres per hectare. Vinification began with cold maceration, followed by a 16-days alcoholic fermentation in steel vats, with pneumo-mechanical breaking up of the cap, and racking & returning. The fermentation took place at temperatures between 26° -30°C (78.8 – 86° F). The wine then stayed on the skins for another 7 days, before being transferred into barrels for 8 months for its malolactic fermentation.

Aging: 10 months into a 31 hectolitres oak cask for the ageing. Bottled unfiltered.

Description: Ruby-red color 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.

"Vietti's 2012 Barbera d'Alba Scarrone Vigna Vecchia is all about texture. Layers of dark red cherry, plum, smoke, licorice and menthol all open up in the glass. This is a rare Barbera I would be tempted to cellar. Vintages from the 1990s are still gorgeous".

(Vinous – Antonio Galloni – November 2014)

Food Pairings: Hearty stews, seasoned pasta and poultry with rich sauces, game, roasted red meats and sharp cheeses

Alcohol: 15,35% Alc. by vol.

Total Acidity: 6,65 g/L

Total dry extract: 31,0 g/L



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