

Vietti



Barbera d'Alba Scarrone 2006

Designation: Estate-bottled.

Region: Piedmont, Italy

Grapes: 100% Barbera

Winemaking: The grapes re selected from the 60-year-old Scarrone single vineyard situated close to the winery in Castiglione. The vineyard is planted with 4,600 plants per hectare. For 8 days, the must is kept in stainless steel tanks for the alcoholic fermentation at 26/28° C.

Aging: At the beginning of the malolactic fermentation, the wine is moved into French oak barrels for 16 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 Scaronne 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: 14.5% Alc. by vol.

Total Acidity: 6.1g/l

Bottles: 9,270



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Piazza Vittorio Veneto, 5 • 12060 Castiglione Falletto (Cn) Italia • Tel. +39 0173 62825 • Fax +39 0173 62941
info@vietti.com • www.vietti.com