

Vietti



Barbera d'Alba 2004 Scarrone Vigna Vecchia

Variety: 100% Barbera

First vintage: 1992

Vineyard: The oldest section of the Scarrone vineyard in Castiglione Falletto which is almost 80-85 years old. The grapes are severely selected from this vineyard that is cultivated with 4.300 plants by hectares. South-East exposure.

Wine Production by hectare: 25 hl

Harvest: 20th of September

Vinification: Cold maceration before the alcoholic fermentation. The must is kept for 11 days in open stainless steel tanks for the alcoholic fermentation, with pneumo-mechanic breaking up of the cap, and racking & returning. The fermentation took place at temperature between 26° and 28° C. After the alcoholic fermentation, 6 days of maceration with the skins and then transfer into a 26 hectolitre oak cask for the ageing. Bottled unfiltered on May 2004.

Bottles: 3.415 bottles by 750 ml



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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