

Vietti



Barbera d'Alba 2006 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: 23rd 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 16th of April 2008.

Bottles: 4.093 bottles by 750 ml



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