Vietti





Barbera d'Alba Vigna Vecchia Scarrone 2019

Designation: Barbera d'Alba D.O.C.

Grapes: 100% Barbera

Winemaking: The steep terraced single vineyard site Scarrone is located in Castiglione Falletto, with a south-eastern exposure. The oldest parcel of the vineyard is planted in 1918, with a density of 4.300 grapevines per hectare. The vineyards soil is made of marl (clay in combination with limestone). The yield which is low by nature due to the age of the plants, is further reduced by a very strict selection of the grapes.
The handpicked grapes were destemmed and, after a short period of cold-maceration, fermented in stainless steel tanks for about two weeks. During this alcoholic fermentation frequently remontage and délestages were implemented to achieve a perfect extraction of color and tannins.

Ageing: 18 months in big oak cask, barriques and steel tanks.

Description: Deep ruby purple color. Pronounced and intense aromas of ripe red and black cherries and blackberries, paired with notes of spices and a hint of tar. Full bodied, with intense fruit on the palate that is paired with refreshing acidity. The single vineyard Scarrone has finesse, excellent balance, great complexity and a long lingering aftertaste.

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

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