



Barbera d'Alba Vigna Scarrone 2022

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

Grape variety: Barbera 100%

The grapes are selected from the single vineyard Scarrone in Castiglione Falletto, with 6,500 plants per hectare, with a south-eastern exposure.

Winemaking: for approximately 2 weeks, the must is kept in open stainless-steel tanks for alcoholic fermentation at 26-28°C. After this, the wine macerates for another week and then is moved to oak for malolactic fermentation.

Ageing: 18 months between big oak barrels and barriques.

Description: ruby purple color with intense aromas of ripe red and black cherries. With refreshing acidity, rich tannins, full body, the single vineyard Scarrone has finesse, excellent balance, great complexity, integration and a long lingering finish.

