

SCARPA CASA SCARPA BARBERA D'ASTI DOCG 2015



Wine Introduction

The vineyards are located in an area largely made of clay, facing northeast. Grapes from this plot preserve nice levels of acidity, yielding wines suitable for short-term consumption.

Tasting Notes

A traditional Barbera d'Asti with great freshness and crispness, it is a dark purple in colour and fruity on the nose. Vivid and vibrant, it matches thousands of dishes from different cuisines and can age up to 3-4 years evolving on that marvellous acidity.

Winemaker Vintage Notes

2015 was the first of three warm vintages, which culminated with the extraordinary warmth of 2017. Thanks to large rainfalls in the previous year, water was abundant, which combined with the heat to enable a marvellous ripening and healthy grapes. The Barbera grapes thrived in these conditions, which created grapes with Barbera's typical acidity. A wonderful vintage.

Winemaker Vinification Notes

The harvest took place during the first two weeks of September. Fermentation and skin maceration lasted 7 days at 28-29°C in stainless steel tanks. Throughout this period, two pump-overs a day were carried out. This was followed by an ageing of 12 months in stainless tanks and an additional 6 months in bottle.

Wine Information

Country:	Italy
Region:	Piedmont
Winemaker:	Silvio Trincherio
Grape:	100% Barbera d'Asti
Alcohol:	13.5%
Total Acidity:	5.80 g/L
Closure:	Cork
Bottle Size:	75cl
Case Size:	6 Bottles per pack