

SCARPA LA BOGLIONA BARBERA D'ASTI DOCG 2012



Wine Introduction

Located in the best area of the estate, the vineyard faces southwest and has a soil mostly composed of sand. At an altitude of 400-450m, it sees a great diurnal range with low night temperatures, which help to retain acidity and prevents dangerous frost waves from damaging the vines. The southwesterly exposure ensures full and perfect ripeness on each vintage.

Tasting Notes

Deep purple in colour, La Bogliona has a rich and elegant nose of plum and blackberry. The gentle effect of the wooden barrel is realised in its roundness and delicacy over a full, supple body of dark fruit which is a trademark of this grape. Impressive ageing potential.

Winemaker Vintage Notes

2012 was a regular vintage for Barbera grapes; climate patterns throughout the year followed their regular course resulting in healthy and ripe grapes. The abundant snowfall in winter provided for plenty of water reservoirs during the summer and for the following year. This is of particular importance in a sandy and dry area such as this southwesterly hillside.

Winemaker Vinification Notes

Grapes were harvested the last week of September and went through maceration and fermentation for 18 days in 35hl wooden vats. Two pump-overs a day are carried out. The fermentation temperature is not controlled, though it never exceeds 30°C. Upon separation from the lees, the wine ages for 36 months in large French oak barrels with a further 24 months in bottle before release.

Wine Information

Country:	Italy
Region:	Piedmont
Winemaker:	Silvio Trincherio
Grape:	100% Barbera d'Asti
Alcohol:	14.5%
Total Acidity:	8.00 g/L
Closure:	Cork
Bottle Size:	75cl
Case Size:	6 Bottles per pack