

SCARPA BRICCOROSA ROUCHET MONFERRATO DOC 2015



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

This very unique example of the Rouchet grape comes from this area of Alto Monferrato. The vinification in steel enables all aromas to be unspoiled and explosively rich: pepper, spices, rose and iris are the most recognisable in a series of scents exuded by this wine. With light and pleasant tannins, the wine has a spectacular ageing potential with dark and concentrated notes of liquorice overlaying the floral.

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. Given the aromatic nature of this variety, extra care was needed during green pruning to keep as much shade as possible to prevent any excessive sun exposure.

Winemaker Vinification Notes

Harvested during the first week of September not to spoil the aroma of the grape, the wine ferments and macerates for 12 days in stainless steel tanks. A 12-month ageing in stainless steel tanks and a 6-month period of ageing in bottle follow.

Wine Information

Country:	Italy
Region:	Piedmont
Winemaker:	Silvio Trincherio
Grape:	100% Rouchet
Alcohol:	14.5%
Total Acidity:	5.00 g/L
Closure:	Cork
Bottle Size:	75cl
Case Size:	6 Bottles per pack