

Barbera d'Alba DOC Superiore 2010

Produced with Barbera grape from Sarmassa and Pajagallo areas

Altitude Sarmassa: 250 m.s.l. – Pajagallo: 350 m.s.l.

Exposure Sarmassa: South/South East – Pajagallo: South West

Total surface Sarmassa: 1Ha – Pajagallo: 0,5Ha

Soil: Calcareous and clayey

Growing system: espalier with Guyot pruning

Density: 5500 plants per hectare

Yield: 6,5 tons per hectare

Harvest: manual at the beginning of October

First Vintage produced: 1997

Bottles produced in 2010: 7000

Alcohol in 2010: 14,5% vol.

Notes:

Barbera d'Alba DOC Superiore is the first wine that Federico produced at the end of the 90s and which interprets as best his style.

Belong to his philosophy, after Nebbiolo, Barbera is the indigenous vine which better expresses the terroir of Langhe. It's a full-bodied wine, well structured and balanced by a good acidity.

It matches well with tasty food based of red and white meat.



SCARZELLO



BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

Superiore

SCARZELLO GIORGIO E FIGLI - BAROLO