

**Barolo DOCG Sarmassa Vigna Merenda 2006**

Produced with Nebbiolo grapes from Vigna Merenda, in the hearth of Sarmassa area

Altitude 250 m.s.l.

Exposure South – South West

Total Surface: 2 hectares

Soil: Calcareous and clayey

Growing system espalier with Guyot pruning

Density: 5000 plants per hectare

Yield: 6,5/7,0 tons per hectare

Average age of the vines: 10/15 years

Harvest: manual in the first half of October.

First Vintage produced: 1978

Bottles produced in 2006: 6000

Alcohol: 14% vol.

Vinification and ageing: maceration of about 50 days, refinement in 25HL barrels of Slavonian oak for 30 months and two years ageing in bottle.

**Notes:**

During harvest the four parcels of Vigna Merenda vineyard are vinificated separately. After one year of refinement in wood, the four wines are blended and we decide the best blending right for obtaining an excellent Barolo, and for that produced only in the best vintage.

Vigna Merenda is a traditional Barolo, a wine good for long ageing, which expresses at its best the characteristics of Barolo terroir. Thanks to its power and tannins balanced by an equilibrated harmony, it's an extremely elegant wine. It's more advisable to decant the wine for better exalting all the nuances of its aromas.

The best match is with tasty meat main courses.



# SCARZELLO



## BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

### SARMASSA

*Vigna Merenda*

SCARZELLO GIORGIO E FIGLI - BAROLO