

Barbera d'Alba DOC Scudetto®



Grape-variety: Barbera

Vineyard: Scudetto® is downside the Chapel of Santo Stefano of Perno, in the commune of Monforte d'Alba (CN)

Grape Harvest: Beginning of October.

Wine-making process: Traditional-style, floating cap fermentation of estate-grown grapes for 15/20 days. The wine is then matured in medium-sized oak barrels for few months or sometimes stabilized in inert tank.

Expected cellar life: 10/15 years

Bottling: After three years following the vintage

Tasting notes:

Colour: deep ruby-red, tending to purplish;

Nose: fruity aroma of ripe grapes, intense, varietal;

Taste: powerful stuffing and excellent body, well-balanced, varietal character.

Type of bottle: Albeisa

Serving temperature: approx. 18°

Storage: Lying down in cool, dark surroundings

Pairings: Red and white meats, fresh and mature cheeses, cold cuts, pasta dishes.