



Scarzello Barolo DOCG

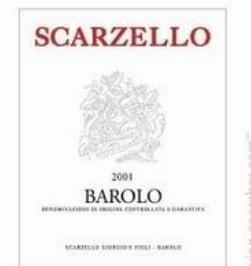
Winery: Scarzello

Category: Wine – Still – Red

Grape Variety: Nebbiolo

Region: Barolo / Piemonte/ Italy

Vineyard: partially from Vigna Merenda vineyard in Sarmassa area and the other part from Terlo area.



Product Information

Soil: Calcareous and clayey. In Terlo a small percentage of sand.

Age of vines: Average of 10 - 15 years old for Sarmassa, 20 years for Terlo

Vinification & Yield: Manual harvest. Maceration of about 30 days, refinement in 25HL barrels of Slavonian oak for 24 months and one-year ageing in bottle

Tasting Note: Light ruby red with garnet hues, delicate nose with red rose, violet, and wild berry; on the palate this great Italian wine is savory and juicy, with wild berries and an earthy finish.

Production: 5,000 bottles in 2008

Alc: 14.5 %

Producer Information

The winery is the realization of a dream that has belonged to the Scarzello family for generations. Currently Giorgio and Gemma with their son Frederico are leading the winery in Barolo, the heart of Langhe, a generous land that for centuries has given extraordinary wines known and appreciated all around the world. The wisdom of those who went before us is with us every day, giving our wines the authenticity of the past and the awareness of the present. Scarzello has prided itself on its independence and its individuality. This tradition continues in full-force today, as the property remains to be family-owned and operated just as it has been for the past eight generations. Using mostly traditional cultivation wine-making techniques, with a few modern exceptions, Frederico continues to improve the quality of the wines and to preserve the acclaim of the vineyard. His 1999 Barolo "Vigna Merenda" brought the family its first Tre Bicchieri award.

12 acres of land, but not all is planted with vines. Some of the most important Barolo-Crús, such as the "Sarmassa", are being used for the basic production. As a top location "Vigna Merenda" is being expanded. The main varietal is Nebbiolo, followed by Dolcetto d Alba and a small number of Barbera.