

# ANTICA CASA VINICOLA SCARPA

## BARBERA D'ASTI DOCG 2016



### WINE INTRODUCTION

Fresh and acidic with remarkable dark fruit and berry notes. Great from aperitif to second courses, it is an overarching enjoyable wine.

### WINEMAKING NOTE

8 days of maceration and fermentation in stainless steel tanks at a controlled temperature. After racking, the wine is aged 12 months in steel and other 6 in bottle.

### APPEARANCE, AROMA AND TASTING NOTE

Deep ruby red, the aromas are intesne featuring red and black fruits. The palate is dry and refreshing, and remarkably powerful.

### WINE INFORMATION

Country:	Italy
Region:	Piemonte
Sub Regions:	Monferrato
Wine Type:	Barbera d'Asti DOCG
Producer:	Antica Casa Vinicola Scarpa
Wine Name:	Casa Scarpa Barbera d'Asti DOCG
Vintage:	2016
Principle Grape (%):	Barbera (100)
Closure:	Natural cork
Winemaker Name:	Silvio Trincherio
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%):	13.50%
Acid (g/L):	5.80
pH:	3.35
Bottle Size:	75cl
Case/Pack Size:	6x75cl

### WINE AWARDS

Jancis Robinson:	15 points
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