

# ANTICA CASA VINICOLA SCARPA

## BARBERA D'ASTI DOCG 2017



### WINE INTRODUCTION

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

### WINEMAKER VINTAGE DESCRIPTION

2017 was a hot and dry vintage marked by one of the longest drought in recent history. As a result, grapes were all but abundant with an outstanding quality level and fantastic ripeness. Barbera grapes were superb.

### WINEMAKING NOTE

7 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 purple with vivid garnet hints, its scent is marked by lively red berries. Its simplicity and directness are driven by high freshness, good acidity and blackberries notes.

### 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:	2017
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

Vino Quotidiano Slow Wine