

# ANTICA CASA VINICOLA SCARPA BRIC DU NOTA NEBBIOLO D'ALBA DOC 2017



## WINE INTRODUCTION

A traditional and charming Nebbiolo d'Alba with grapes coming from the soft sandy hills of Roero. A Nebbiolo with lightness, elegance and a distinctive character, that you can enjoy throughout an entire meal.

## 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. The sandy soil of Roero was crucial in keeping elegance and colour much alive despite challenging conditions.

## WINEMAKING NOTE

15 days of maceration and fermentation in stainless steel tanks prepare the wine for a 24-month ageing in large wooden barrels made of slavian oak. 6 to 8 months in bottle complete its ageing.

## APPEARANCE, AROMA AND TASTING NOTE

Light and delicate, this nebbiolo is reminiscent of rose petals. The colour fades gently away in the glass, it has an enchanting perfume of pansy and rose. The palate is mostly expressive with floral characters, with a delicate tannin that is bound to soften up over the first year.

## WINE INFORMATION

Country:	Italy
Region:	Piemonte
Sub Regions:	Roero
Wine Type:	Nebbiolo d'Alba DOC
Producer:	Antica Casa Vinicola Scarpa
Wine Name:	Bric du Nota Nebbiolo d'Alba DOC
Vintage:	2017
Principle Grape (%):	Nebbiolo (100)
Closure:	Natural cork
Winemaker Name:	Silvio Trincherio
ABV (%):	13.50%
Acid (g/L):	5.80
pH:	3.50
Bottle Size:	75cl
Case/Pack Size:	6x75cl