

# ANTICA CASA VINICOLA SCARPA LA BOGLIONA BARBERA D'ASTI SUPERIORE DOCG 2012



## WINE INTRODUCTION

A premium wine originating from a single vineyard facing south-west. The wine macerates and ferments in large wooden vats and ages for 3 years in the same kind of barrels (54 Hl). It is then preserved 2 years in bottle in our cellar to complete ageing and reach its potential. A wine that speaks up for itself and the entire production.

## WINEMAKER VINTAGE DESCRIPTION

2012 was a vintage marked by regular weather patterns. This setting results in a pleasant and mild wine; particularly important was the abundant and freezing winter that created perfect conditions for future grapes to be clean, healthy, splendid.

## WINEMAKING NOTE

La Bogliona macerates and ferments in large wooden vats the size of 54 Hl for 21 days. Temperature is controlled through delestage when needed. After making malolactic in steel, the wine is transferred into large wooden oak barrels to age 36 months. Finally, two years in bottle complete the process.

## APPEARANCE, AROMA AND TASTING NOTE

Deep dark shades of purple prelude a nose marked by marasca cherry and plum, thick notes of tar and leather. The taste is ample, wide and surrounding with a long-lasting finish. Its freshness and delicate acidity are outstanding.

## WINE INFORMATION

Country:	Italy
Region:	Piemonte
Sub Regions:	Monferrato
Wine Type:	Barbera d'Asti Superiore DOCG
Producer:	Antica Casa Vinicola Scarpa
Wine Name:	La Bogliona Barbera d'Asti Superiore DOCG
Vintage:	2012
Principle Grape (%):	Barbera (100)
Closure:	Natural cork
Winemaker Name:	Silvio Trincherio
Vegetarian Wine:	Yes
Vegan Wine:	Yes
Organic Wine:	Yes
ABV (%)	14.50%
Acid (g/L):	8.00
pH:	3.35
Bottle Size:	75cl
Case/Pack Size:	6x75cl

## WINE AWARDS

Decanter World Wine Awards:	Bronze (2019)
Sommelier Wine Awards:	Commended (2019)

