

# SCRIMAGLIO

1920

## Barbera d'Asti Superiore DOCG



### WINEMAKING PHILOSOPHY

The blending of grapes from vineyards with slightly different soils and microclimates, in the heart of Monferrato, enables us to obtain a better wine with the best balance between structure and aroma.

Vinification is traditional, with 10 days' maceration at a temperature of 20-30 °C, followed by malolactic fermentation.

The wine spends about 12 months ageing in small oak barrels, during which this well-structured Barbera further enhances its extractive qualities and evolves into a complex and elegant wine.

Another brief period in the bottle is needed to complete the ageing.

### TASTING NOTES

**Colour:** deep ruby red.

**Bouquet:** rich and deep, with a complex balance of violet and liquorice notes.

**Palate:** crisp and dry, with a subtle background of vanilla and wild berries, which carries through to its lingering finish.

### STATISTICAL INFORMATION

**Grape variety:** Barbera

**Alcohol:** 14.50 % vol.

**Appellation:** Barbera d'Asti Superiore DOCG

**Ageing:** minimum 12 months in small oak barrels.

