

# SCRIMAGLIO

1920

## Barolo DOCG



### WINEMAKING PHILOSOPHY

This Barolo is made with the blending technique, which was typical in the Langhe as early as the beginning of the last century. This is the preferred technique of our estate, which concentrates on making elegant and well-balanced wines.

Temperature-controlled fermentation at 30°C lasts 15-20 days, to enrich the wine with the tannin necessary for long ageing.

It is then transferred into large oak barrels where it spends at least two years, followed by a brief period in the bottle, to achieve the final balance.

### TASTING NOTES

**Colour:** ruby red shading to garnet.

**Bouquet:** Rich and generous, with complex scents of spices, licorice, coffee and dried roses.

**Palate:** dry, well balanced and full-bodied with well-integrated tannins. Exhibiting a note of plum and jam.

### STATISTICAL INFORMATION

**Grape variety:** Nebbiolo

**Alcohol:** 14.0 % vol.

**Appellation:** Barolo DOCG

**Aging:** Minimum 24 months in large oak barrels

