

Established 2007

Scarpetta

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BARBERA DEL MONFERRATO - 2018

We collaborated with Fabrizio Iulli in Monferrato Piemonte to create this Barbera. Monferrato is the birthplace for Barbera. While it is made in other spots in Piemonte, it is here where Barbera shows the balance of fruit and acidity.

ALCOHOL

13.5%

DENOMINATION

Barbera del Monferrato DOC 2018

VINE TRAINING

Guyot

VINIFICATION

The grapes are fermented in stainless steel and aged in neutral oak and cement vats. Resulting in a wine that shows fruit and earth without being marked by wood.

AGING

Twelve months in neutral oak and cement vats.

APPEARANCE

Bright plum red.

AROMATICS

Aromas of crushed berries and plums intermix with aromas of earth and porcini mushrooms.

PALATE

On the palate, the wine is medium bodied with bright acidity and low tannins, yet wonderfully balanced.

FOOD AND WINE PAIRINGS

The high acidity and low tannins let this wine work with everything from a pizza or homemade pasta to a piece of beef or pork.

