

Barolo Scarrone

Category	Red
Grapes	100 % Nebbiolo
Appellation	Barolo (DOCG)
Producer	Bava
Country	Italy
Region	Piémont
Size	750 ml

 CAMPAGNE FINANCÉE CONFORMÉMENT AU REG. EU 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. 1308/2013

Terroir

The farmhouse is in the middle of the vineyards of the cru Scarrone in Castiglione Falletto, in the heart of the DOCG Barolo area. Here, Bava rebuilt in 1981 the old farmhouse, the only one in the cru Scarrone, and dedicated its cellars to the production and refining of our Barolo wines, with the majestic oak vats where the fermentation takes place. The grape come from their five hectares vineyard surrounding the farmhouse. The vines are supported in their growth by the orientation that receives the morning sun, supporting a perfect maturation even in the warmest years.

Altitude: 300 metres a.s.l.

Soil: white limestone and clay

Vine training technique: guyot

Vinification and maturation

The long maceration of pure Nebbiolo is an example of respect for the tradition and allows to obtain remarkably full-bodied and persistent wines. Nicely ripened grapes fermented in wooden barrels, specifically built from oak trees from the Fontainebleau forests. 20-day-long maceration and pump-over during the first period. Malolactic fermentation followed by racking into the same fermentation barrels and then into the barriques. From start to finish, this rich Barolo ages at least 30 months in wood.

Features

Ample and complex wine, very elegant with its distinct garnet colour and its scents of tobacco, rose and violet that continue to refine further over time. Enveloping palate with sweet tannins, typical of the Castiglione cru, and in particular that from Scarrone.

