



Scarpa

Casascarpa
Barbera d'Asti DOCG



SCARPA

REGION

Piemonte

VARIETY

100% Barbera

Vineyards : Produced with grapes coming from the estate "I Bricchi" located on the border between Castel Rocchero and Acqui Terme. The vineyards range from 350 up to more than 400 meters above sea level and are mostly facing South-West. Grape variety : 100% Barbera ABV% : 13% – 13.5% Total acidity : 5.8 gr/l Tank ageing : From 12 to 24 months Bottle ageing : 6 months Cellar potential : 5 years Colour : Deep ruby red

Serve at : 16°C.

TASTING NOTES

Intense with a complex bouquet of red and dark fruit. Dry and refreshing, remarkably powerful according to vintages. Adequately persistent

FOOD PAIRINGS

Tajarin with meat, pasta and meat dishes, BBQ and chicken salad.