



Scarpa

La Bogliona
Barbera d'Asti DOCG



SCARPA

REGION

Piemonte

VARIETY

100% Barbera

Vineyard: 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, soil marked by loam with balanced percentages of clay, silt and sand. Grape variety: 100% Barbera. ABV% : 14%. Total acidity : 8gr/l. Vinification: fermentation in oak conical vat to 35 Hl, 18-20 days skin maceration without control temperature. Aging: 36 months in wooden, 35-hl barrels of French Allier oak. Vineyard age: 30 years. Yield: 4500 kg / hectares. Soil: 37% sand, 28 % limestone, 32% clay. Production: 14000 bottles/year. Exposure: South west

TASTING NOTES

La Bogliona distinguishes itself for a purple red color of beautiful intensity; the nose is complex, with notes of ripe red fruit, spices, with a woody finish that gives balance and elegance to the bouquet; in the mouth the wine is full, warm, soft and velvety, with a nice acid freshness that supports the important body.