

# ETHICAWINES

earth, heart, hands.

## Scagliola



### Mati Barbera Piemonte DOC

#### REGION

Piemonte

#### VARIETY

100 % Barbera

Yield per hectare: 70 hl/ha

Exposure and altitude: 3 hectares with South-East and South-West exposure, at 1100-1300 ft ASL (350-400 m ASL).

Soil composition: Mainly limestone and clay.

Cultivation method: Guyot. 4400 vines per hectare.

Harvest: Careful selection in the vineyards and hand-harvest at the beginning of October.

Vinification process: 8-10 days traditional vinification in stainless steel tanks, at controlled temperature. Refinement in stainless steel and bottling (February – March).

#### TASTING NOTES

Strong ruby-red color with purple reflections. Vinous bouquet and underwood scents. Clean and dry, it expresses the full character of the indigenous grape variety.

#### FOOD PAIRINGS

Perfect with traditional soups (minestrone) and white meat.