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.