



Scarpa

Bric du Nota
Langhe Nebbiolo DOC

REGION

Piemonte

VARIETY

100% Nebbiolo

Grape variety : 100% Nebbiolo
ABV% : 13% – 14%
Total acidity : 6 gr/l
Barrel ageing : 12 months in large French Allier oak barrels
Bottle ageing : 12 months at least
Cellar potential : 8 – 10 years
Colour : Ruby red turning into light crimson
Aroma : Intense and delicate, reminds of violet
Taste : Very dry with its traditional tannin when young; over the years it acquires special balance and harmon

Serve at : 16°C.



SCARPA

TASTING NOTES

Intense and delicate aroma, reminds of violet Very dry taste with its traditional tannin when young; over the years it acquires special balance and harmon.

FOOD PAIRINGS

Risotto, Piemontese fritto misto, game and light meat courses amber.