



Scagliola Sansi



Mati Barbera d'Asti 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.