



Scagliola Sansi



Frem
Barbera d'Asti DOCG

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. 4500 vines per hectare.

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

Vinification process: Traditional vinification on the skins at controlled temperature 79-83 F (26°-28° C). 10 days of maceration, malolactic fermentation. One year in oak barrels.

TASTING NOTES

Pomegranate red that develops brick-stone reflections with aging. Intense vinous bouquet, which evolves continuously. Clean and dry, generous in sapidity. Full-body and strong character.

FOOD PAIRINGS

Perfect with red meat and game, as well as hard cheese.