



## Scagliola



Sansì  
Barbera d'Asti Superiore  
DOCG

### REGION

Piemonte

### VARIETY

100 % Barbera

Yield per hectare: 50 hl/ha

Exposure and altitude: 1.5 hectares with South-East and East 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 in mid-October.

Vinification process: Traditional vinification, long maceration at controlled temperature (86 – 90 F) with selected yeasts. Approximately 20 days of fermentation, and 15 days of maceration on the skins. Refinement in French oak barriques for approximately one year (50% in new barriques- 50% in barriques used once). Six months in the bottle before release.

### TASTING NOTES

Intense ruby-red color, with brick-red hues. Complex and rich bouquet (ripe fruit, cocoa, spices and vanilla). Dry and robust flavor, rich and persistent. Full-body. Great longevity.

### FOOD PAIRINGS

Perfect with a juicy steak, roast-beef, game and hard cheese.