

**Appellation**

DOCG

**Region**

Piedmont

**Country**

Italy

**Wine type**

Red

**Blend**

Nebbiolo

**Vintage**

2020

**Alcohol %**

14.5

**Bottle size (ml)**

750

**Elevation**

980

**Soil**

Limestone with fine sand

**Vineyard**

Southern exposure planted 2014

## Scarzello

# Barolo DOCG del Comune di Barolo

*Barolo DOCG del Comune di Barolo by Barolo is a harmonious and balanced expression of Nebbiolo, born from the blending of selected parcels in Terlo and Sarmassa. Crafted in a traditional style, it undergoes long macerations with gentle extraction, followed by aging in large oak casks for at least 18 months and extended bottle refinement. The result is an elegant and structured wine, where red fruit, floral notes, and subtle spice converge into a refined and persistent finish.*

### Flavor profile

Deep garnet red with subtle ruby nuances, this wine opens with a highly complex and intense bouquet of dried rose petals, ripe cherry, plum, and red berries, layered with elegant notes of leather, undergrowth, sweet spice, tobacco, licorice, and roasted coffee.

### Food pairing

A magnificent match for rich Piedmontese cuisine, pairing beautifully with truffle pasta, porcini risotto, stuffed ravioli, braised meats, grilled beef, game, slow-cooked pork, and both aged hard and full-bodied creamy cheeses.

### Tasting notes

Full-bodied and impeccably dry, the palate combines concentrated ripe fruit with vibrant acidity and firm yet beautifully integrated tannins. Rich balsamic, earthy, and mineral nuances emerge with depth, while the velvety texture brings remarkable balance, elegance, and approachability.

### Winemaking

About 4 weeks of maceration in stainless tank at temp. Control; pumping over twice a day for the entire duration of fermentation.

### Aging

In big Barrel 43 HL, Slovenian oak, not toasted for 18/24 months. Bottling between August of the third year after the harvest. Then finishing in bottle for 24 months.