

**Appellation**

DOCG

**Region**

Piedmont

**Country**

Italy

**Wine type**

Red

**Blend**

Nebbiolo

**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

Intense garnet red. Intense and elegant nose with hints of ripe fruits, apricot and blackberries. Full bodies, warm and well balanced with soft tannins.

### Food pairing

Pair with homemade Italian pasta with beef or mushrooms and perhaps even some truffles on top.

### Tasting notes

Intense garnet red. Intense and elegant nose with hints of ripe fruits, apricot and blackberries. Delicate vanilla nuances and liqueur. Full bodies, warm and well balanced with soft tannins. Meditation wine, delicious already, lasts long time.

### 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.