



Scarzello

Barolo Sarmassa Vigna Merenda

Barolo DOCG Sarmassa by Sarmassa is a powerful and distinctive cru expression, deeply rooted in the estate's historic vineyard. Only the best-performing parcels are selected each vintage, reflecting the unique combination of exposures and soils. Warm, structured, and finely layered, it is crafted through long macerations, gentle extraction, and aging in large oak casks for at least 18 months, followed by extended bottle maturation. The palate is rich and precise, with depth, elegance, and a long, evolving finish that defines classic Barolo.

Appellation

DOCG

Region

Piedmont

Country

Italy

Wine type

Red

Blend

Nebbiolo

Alcohol %

14.5

Bottle size (ml)

750

Soil

Calcareous sandstones

Vineyard

Planted 1989, spurred cordon

Harvest

Hand-harvested

Flavor profile

Medium-bodied, with layered aromas of red cherry, plum, spice, and earthy notes. The palate is balanced and expressive, shaped by balanced tannins, a clean finish.

Food pairing

Ideal with braised meats, porcini risotto, grilled lamb, game, truffle dishes, rich ragù, and aged cheeses.

Tasting notes

Medium-bodied, with layered aromas of red cherry, plum, spice, and earthy notes. The palate is balanced and expressive, shaped by balanced tannins, a clean finish.

Winemaking

Fermentation in steel, 25 days of macerations on the skins

Aging

Aging for 10 months in large 3,000-liter French oak barrels with very minimal toasting, at least 6 months in bottle