



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

Vintage

2020

Alcohol %

14.5

Bottle size (ml)

750

Soil

Calcareous sandstones

Vineyard

Planted 1989, spurred cordon

Harvest

Hand-harvested

Flavor profile

Elegant and expressive on the nose, this Barolo reveals classic aromas of red berries, rose petals, and ripe red fruit, enriched by a delicate touch of menthol that adds freshness and aromatic lift.

Food pairing

An ideal companion to substantial dishes such as roasted red meats, game, braised preparations, and aged cheeses.

Tasting notes

Soft yet structured on the palate, it combines a generous core of fruit with long, finely woven tannins, delivering the traditional elegance of artisanal Langhe winemaking with remarkable drinkability and balance.

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