



BARBERA D'ALBA SUPERIORE SCASSA

Denominazione di Origine Controllata

Barbera Superiore Scassa is a style of our own to interpret Barbera. Selected vineyards, low yields and oak ageing are the key factors that contribute to make this wine up to the standards of the Superior appellative. Intense aromas of red fruits, sour cherries with graphite and menthol notes on the nose. On the palate it is rich and concentrated, mineral and fresh. This freshness gives it longevity and makes it a versatile wine in terms of food pairing.

GRAPE VARIETY

Barbera 100%

VINEYARDS

Located in the municipalities of Roddi, La Morra, Diano d'Alba and Sinio.

EXPOSURE

South/South-East/South-West

ALTITUDE

Between 250 m.a.s.l. and 450 m.a.s.l.

SOIL

Lean soil with presence of limestone. Soil composition: Marne di Sant'Agata Fossili, Arenarie di Diano e Formazioni di Lequio.

HARVEST

Grapes are harvested by hand in plastic crates in the second and third decade of September.

WINEMAKING

Grapes are destemmed and fermented in temperature-controlled tanks. Skin-contact maceration lasts 10-12 days. Malolactic fermentation is carried out in old concrete tanks.

AGEING

12-15 months in tonneaux and big barrels. Bottling is carried out during the summer and the wine ages in bottle before being released. Formats available: bottle (75cl), magnum (1.5L), jeroboam (3L).

FOOD PAIRING

Rich starters, baked fish, cod, pasta all'uovo with meat sauce, red and white meat, matured cheese.

SERVING TEMPERATURE

16-18 °C.



BRUNA GRIMALDI

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