
Scarzello Barolo Sarmassa Vigna Merenda

Winery: Scarzello

Category: Wine – Still – Red

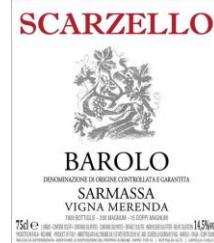
Grape Variety: Nebbiolo

Region: Barolo/ Piedmont/ Italy

Vineyard: Vigna Merenda, in the heart of Sarmassa Cru

Winery established: 1978

Feature: Sustainable



Product Information

Soil: Sant'Agata fossil marl with a high percentage of stones

Elevation: 250 meters (820 feet)

Age of vines: 30-45 years

Vinification: Long maceration, up to 50 days. Refinement in 25HL barrels of Slavonian oak for up to 30 months, followed by two to three years ageing in the bottle.

During harvest the four parcels of the Vigna Merenda vineyard are vinified separately. After one year of refinement in wood, the four wines are blended. Only made in very good vintages.

Tasting Note: Sarmassa is Scarzello's historic vineyard, the heart of the winery, a unique cru with diverse exposures and soils. Not all grapes from this historic cru are used to make this wine, but only those from the parcels that yield the best results every year. Warmth, structure, and finesse: this is La Sarmassa, this is what Barolo di Barolo traditionally is. Aromas of red fruit, wild roses and eucalyptus with earthy undertones.

Production: 5,000 bottles

Alc: 14.5% Vol.

Producer Information

Federico Scarzello has been called an “emerging star of traditional Barolo” by wine journalist Gregory Dal Piaz. Third-generation wine maker on his family's 5 hectares (12 acres) estate in the village of Barolo. 2.5 hectares (6 acres) of Nebbiolo are located in the famous Cru Sarmassa (2 hectares) and Cru Terlo (0.5 hectare). Another 2.5 hectares (6 acres) are planted with Barbera and Nebbiolo vineyards. Here the Nebbiolo is used for Federico's Langhe Nebbiolo.

The first Scarzello Barolo was bottled in 1978. Prior to that the Scarzello family made bulk wine that was sold to larger producers in the area. Federico took over the farming and cellar responsibilities in 1998 and is supported by his wife and his mother.

Federico was one of the first winemakers to work with spontaneous fermentation in Barolo. He is also very traditional in his approach to long maceration and using large oak casks for ageing.

Federico is also one of the four founders of ERPACRIFE, a project that was created by four winemaker friends in 1999 after their graduation from the Oenological School of Alba. Together they are producing sparkling wines, made from indigenous grape varieties of Piedmont, in the classic Champagne method.