
Scarzello Langhe Nebbiolo

Winery: Scarzello

Category: Wine – Still – Red

Grape Variety: Nebbiolo

Region: Barolo/ Piedmont/ Italy

Vineyard: From a small vineyard in Terlo and several parcels in Sarmassa Cru

Winery established: 1978

Feature: Sustainable

SCARZELLO



Product Information

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

Elevation: 250-300 meters (820-985 feet)

Age of vines: 25 - 35 years

Vinification: Long maceration. Refinement for six to eight months in oak barrels, followed by another six months of ageing in the bottle.

Tasting Note: It's a wine Federico loves to make, seeking an immediate and everyday expression of finesse. Full-bodied, yet elegant with aromas of red fruit, spice, floral notes of dried flowers and bright acidity. It's youthful and ready to drink now.

Alc: 14.0% 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.