



Scarzello Barbera d'Alba DOC Superiore

Winery: Scarzello

Category: Wine – Still – Red

Grape Variety: Barbera

Region: Barolo/ Piedmont/ Italy

Vineyard: from Sarmassa and Paiagallo Crus

Winery established: 1978

Feature: Sustainable

SCARZELLO



BARBERA D'ALBA
DENOMINAZIONE DI ORIGINE CONTROLLATA
SUPERIORE

750 ml • 14.5% vol
BOTTIGLIA ELETTRONICA DA 750 ml DI SCARZELLO BAROLO D.O.C. SUPERIORE
PRODUZIONE: PIEMONTE - DOPPIA CANTINA DI SCARZELLO - BAROLO (ALBA) - ITALIA

Product Information

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

Elevation: Sarmassa 250 meters (820 feet), Paiagallo 400 meters (1,312 feet)

Age of vines: 20-30 years

Vinification: Manual harvest in late September to mid-October. Maceration with skins for around 25 to 30 days, depending on the vintage. Ageing in 25Hl oak barrels and 500/600l oak tonneaux for 12 to 18 months and then 12 months bottle ageing

Tasting Note: Barbera d'Alba Superiore is the first wine produced by Federico at the end of the 90s and perfectly explains his style. A Barbera with depth, structure and good acidity, capable of long ageing. It's a Barbera from the municipality of Barolo.

Production: 8,000 bottles

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.