

# SCRIMAGLIO

1920

## Nizza DOCG



### WINEMAKING PHILOSOPHY

The grapes for this selection are sourced from vineyards grown on sun-exposed calcareous soils, surrounding the town of Nizza Monferrato.

Vinification is traditional, with 10 days' maceration at a temperature of 20-30 °C, followed by malolactic fermentation.

The wine spends about 12 months ageing in small oak barrels, during which this well-structured Barbera further enhances its extractive qualities and evolves into a complex and elegant wine. Another brief period in the bottle is needed to complete the ageing.

### TASTING NOTES

**Colour:** deep ruby red.

**Bouquet:** rich and deep, with a complex balance of violet and liquorice notes.

**Palate:** full and dry, with a subtle tannin and a background of vanilla and wild berries, which carries through to its lingering finish.

### STATISTICAL INFORMATION

**Grape variety:** Barbera

**Alcohol:** 14.0 % vol.

**Appellation:** Nizza DOCG

**Ageing:** 12 months in small oak barrels.

