

WINES

BRIC DU NOTA

Langhe DOC Nebbiolo



GRAPE VARIETY: Nebbiolo

MUNICIPALITY: municipalities of Roero

EXPOSURE: South

ALTITUDE: 380 m above sea level

SOIL: predominantly sandy soils, rich in mineral salts



VINIFICATION: Vinification involves maceration on the skins for 21 days in 54 hL steel vats, with 2 manual pump-overs per day. At the end of alcoholic fermentation, racking is carried out in steel tanks until the completion of malolactic fermentation.

For ageing, we use a 45 hL French Allier oak barrel for a period of 12 months. After bottling, the wine is left to rest for 6 months before being put on the market.



TASTING NOTES

COLOUR: Medium-deep ruby red

BOUQUET: intense floral hints of violet, notes of with a background of red fruit

TASTE: medium body, good freshness with fine and elegant tannin. The combination of tannin and freshness gives the wine a nice linearity.

PAIRINGS: Piedmontese cured meat, agnolotti ai plin.

LONGEVITY: over 15 years.

TYPE OF BOTTLE: Burgundy bottle with an elongated neck and amber colour made exclusively for Scarpa, with the winery's trademark imprinted on the glass.

FORMATS: 0.75 L – 1,5 L

