

## WINES

# T E T T I M O R R A

Barolo DOCG



**GRAPE VARIETY:** Nebbiolo

**MUNICIPALITY:** La Morra

**AREA:** 1.2 hectares

**EXPOSURE:** South-East

**COORDINATES:** 44.648455, 7.946032

**ALTITUDE:** 380 m above sea level

**YEAR OF PLANTING:** 1955–1985

**SOIL:** predominantly marly soils, white clays.



**VINIFICATION:** Vinification involves maceration on the skins for 23 days in 54 hL wooden 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.

Ageing in 45 hL French Allier oak barrels for a period of 29 months. After bottling, the wine is left to rest for 6 months before being put on the market.



### TASTING NOTES

**COLOUR:** Bright garnet red

**BOUQUET:** fine hints of violet and sweet liquorice, notes of red berries, red plum. On the finish, balsamic notes, tobacco and sous bois.

**TASTE:** body of ample structure, pronounced, fine and elegant tannin, supported by good freshness.

**PAIRINGS:** braised meat, game.



**LONGEVITY:** over 20 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

