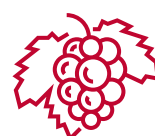


## WINES

# TETTINEIVE

Barbaresco DOCG



**GRAPE VARIETY:** Nebbiolo

**MUNICIPALITY:** Neive

**AREA:** 2 hectares

**EXPOSURE:** South

**COORDINATES:** 44.721611, 8.135366

**ALTITUDE:** 400 m above sea level

**YEAR OF PLANTING:** 1970 – 1968 – 1997 - 2008

**SOIL:** predominantly sandy soils



**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.

For ageing, we use a 45 hL French Allier oak barrel for a period of 24 months. After bottling, the wine is left to rest for 12 months before being put on the market.



## TASTING NOTES

**COLOUR:** Medium-deep garnet red

**BOUQUET:** mainly floral hints of sweet violet, red fruit, balsamic notes and hints of leather.

**TASTE:** full-bodied, pronounced and elegant tannin, lively freshness and long finish with slight mineral notes.

**PAIRINGS:** Castelmagno risotto, long-aged cheeses.



**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

