

IN THE HEART OF SCARRONE CRU

LANGHE NEBBIOLO



SCARRONE FARM IN CASTIGLIONE FALLETTO Our estate is in the middle of the vineyards of the Cru Scarrone in Castiglione Falletto, in the heart of the DOCG Barolo area. Here, we rebuilt in the 80s the old farmhouse, the only one in the cru Scarrone, and dedicated its cellars to the production and refining of our Nebbiolo and Barolo wines.

The grape comes from our five hectares vineyard surrounding the farmhouse. The vines are supported in their growth by the orientation that receives the morning sun, supporting a perfect maturation even in the warmest years The vineyard rises on a calcareous and clayey soil as in the best Langa cru, where elegant and long-lasting wines are born, balanced both in acidity and softness.

VINEYARD

Varietal: Nebbiolo

Vineyard: Scarrone cru in Castiglione Falletto

Altitude: 300 meters a.s.l. Soil: white limestone and clay Vine training technique: Guyot

Exposure: South-East

VINIFICATION

Our Langhe Nebbiolo comes from the youngest vineyard of our winery, and enjoy the same cure and attentions dedicated to our Barolo. The grapes are hand-picked in small baskets and the fermentation takes place in large 53 hl wooden vats. After fermentation is over the wine is poured into stainless steel tank where it undergoes malolactic fermentation. The wine is bottled in summer and is aged in bottle until the next spring.

WINE

The color of the wine is a ruby red, lively and pleasant. Its bouquet reminds of flowers and fruits, like small red fruits or violets, but it has also a spicy note. On the palate, the taste is elegant, full-bodied and savoury, characteristics due to its rounded tannins typical of Castiglione Falletto cru.