



## VINO QUOTIDIANO AWARD

### SCARPA 'CASA SCARPA' BARBERA D'ASTI 2016

*"The opening wine, the fragrant Barbera d'Asti Casa Scarpa 2016, bowled us with its delicious drinkability".*

NIZZA MONFERRATO (AT)

## SCARPA

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81.5 ac - 130,000 bt

**PEOPLE** Scarpa is, without mincing one's words, a winery whose own noble history sums up perfectly that of Piedmontese wine in general. It came into being in 1854 when it thrived by selling grapes and wine. It then bought some vineyards of its own and asserted itself with its innovative approach (its golden age under the management of Mario Pesce), before declining and returning to life again thanks to an input of foreign capital. Today the owners are Russian and the winery is managed by Riikka Sukula at the head of a team of young and talented collaborators.

**VINEYARDS** The land planted to vine consists of the historic plot at Castel Rocchero (about 70 acres) and holdings in the Alba area. Historically, Scarpa used to produce Barbaresco and Barolo, so its five acres at Canova near Neive, three acres at Roncaglie near La Morra and four acres at Monvigliero near Verduno enable it to continue producing the two symbols of Piedmontese winemaking outside its home territory.

**WINES** The 19th-century building not far from the center of Nizza is a hive of activity: now that the production cellar has been renovated, the focus is on the (large) barrel stock and the bottle storage rooms. Scarpa is celebrated for always listing old vintages. The maison's wine not to be missed is without doubt **Barbera d'Asti Sup. La Bogliona 2013** (● 8,800 bt), from 1973: the fruity nose is close-focused, the palate has body, linearity and richness of flavor with a crystalline finish. The opening wine, the fragrant **Barbera d'Asti Casascarpa 2016** **EVERYDAY WINE** (● 35,000 bt) bowled us over with its delicious drinkability. **Barbaresco Tettineive 2016** (● 5,000 bt) and **Barolo Tettimorra 2015** (● 3,000 bt) are typical and well-crafted. Also iconic, **Monferrato Rosso Rouchet 2016** (● 3,500 bt) is varietal, racy and juicy. **La Selva di Moirano 2017** (● 3,600 bt), a dry Brachetto, is very good indeed.

**FERTILIZERS** manure, green manure

**PLANT PROTECTION** synthetic pesticides, copper and sulfur

**WEED CONTROL** mechanical

**YEASTS** spontaneous fermentation, commercial cultured yeasts

**GRAPES** purchase 6%

**CERTIFICATION** none

