

# Barbera d'Asti DOCG Superiore Scrimaglio Vite Colte

# TAN & NS

WINE IMPORTERS

## Story of the wine:

The Scrimaglio family has been present in Piedmont since the 17th century, known by the name of Escrimeaux from the French escrimeur, meaning swordsman. Their ancestors fled to the Monferrato area from France, following the violent persecution of the Huguenots, particularly the tragic purging that took place on St. Bartholomew's night in 1572. The importance of the Escrimeaux family within its new Piedmontese home is proven by the fact that they gave their name to the place where they settled, which became Regione Scrimaglio. Once on the border between the County of Castelfvero and the Marquisate of Nizza, it is now between Nizza Monferrato and Castel Boglione. It was in the hills of Nizza Monferrato that Pietro Scrimaglio established the cellar in 1920, expanding and improving the activities of his father Francesco, a winegrower since the early 1900s. After the war, grandsons Franco and Mario, and later the founder's great-grandsons Pier Giorgio and Francesco, consolidated the winery's link with its terroir.

## Varietals:

100% Barbera

## Area:

Asti, Piedmont - Italy

## Vinification:

The Barbera grapes undergo a long maceration on the skins, followed by malolactic fermentation. The wine is then aged for a minimum of 12 months in small barrels, which enhances its structure, integrating soft tannins and subtle oak nuances.

## Descriptions for Wine List:

A deep ruby color with purple reflections. The nose is filled with aromas of ripe cherries, plums, and hints of vanilla and spice. On the palate, it is full-bodied and well-balanced, with bright acidity, soft tannins, and flavors of black fruit, a touch of oak, and a lingering, fresh finish. Perfect with pasta, roasted meats, and rich sauces.

