



BAVA Barolo Cru Scarrone DOCG 2016



Country

Italy

Appellation

Barolo DOCG

Region

Piedmont

Sub-Region

Langhe, Castiglione Falletto

Varietal Blend

100% Nebbiolo

Winemakers

Paolo Bava

Alcohol Content

13.63%

Residual Sugar

.5 g/L

Total Acidity

5.56 g/L

Total Sulphur

25 mg/L

pH

3.82

HISTORY

Since 1600, the Bava Family has grown grape vines in Cocconato, a village that rises steeply up the hillsides of the Monferrato Astigiano territory, founding their winery there in 1911. Over the past century, six generations have carried on their family winemaking traditions and have expanded their vineyards to include prized estates in Barolo and Nizza. Concentrating on high quality Barbera, Nebbiolo and traditional indigenous varieties, Bava is dedicated to creating pure and delicious expressions of their historic Piedmontese terroir.

VINIFICATION and MATURATION

The Bava's farmhouse, the only one in the cru Scarrone in Castiglione Falletto, was rebuilt in 1981 and resides in the middle of the vineyards, in the heart of the DOCG Barolo area. The grapes come from vineyards surrounding the family's farmhouse, where the vines planted in white limestone and clay soils are facing the morning sun, supporting a perfect maturation even in the warmest years. The long maceration of pure Nebbiolo respects tradition and obtains remarkably full-bodied and persistent wines. Ripened grapes are fermented in large 53 hl wooden barrels, specifically built from oak trees from the Fontainebleau forests. Long maceration and pump-over during the first period followed by manual punching down and some delestage of 18 hours. After fermentation is over, the wine is poured in stainless steel tank where it rest for 48 hours to let the gross lees deposit before returning in wooden vats to age for about 30 months.

TASTING NOTES

Ample and complex wine, very elegant with its distinct garnet color and its aromas of tobacco, rose and violet. Further refinement over time, showcasing a palate with sweet tannins, typical of the Castiglione cru.

