## BAVA BAROLO CRU SCARRONE DOCG



100% Nebbiolo. An ample and complex wine, very elegant with its distinct garnet color and its scents of tobacco, rose and violet that continue to refine over time. Enveloping palate with sweet tannins, typical of the Castiglione cru, and in particular that from Scarrone. A remarkably full bodied and persistent wine.

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 Barolo. The grapes come from the 12-acre vineyard surrounding the farmhouse. The vineyard, at 300m altitude, receives morning sun. The soil is white limestone and clay. Ripened grapes are fermented in wooden barrels, specifically built from oak trees from the Fontainebleau forests; 20 days of maceration and pump-over follow. Malolactic fermentation occurs in oak vats, racking in the same barrels and then into the barriques. From start to finish, this rich Barolo ages at least 30 months in wood.

The Bava Family has grown grape vines in Cocconato, a village that rises steeply up the hillsides of the Monferrato Astigiano territory in Piedmont, Italy, since 1600. In 1911 the family built their first wine cellar there. Since then, over a hundred vintages have gone by, with six generations following one another. The best Bava Barberas are renowned in the world thanks to their high quality. Now the family estate extends over 123 acres of vineyards & 50 acres of natural fields & woods, cultivated with the same awareness, care & attention of the olden times; a sustainable agriculture with a reduced environmental impact.

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## Tasting Note:

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## Shelf Talker:

