

SCARPA was founded in the second half of the eighteenth century by a Venetian migrant, Antonio Scarpa. Still bearing his name, the cellar was handed over to a family from Nizza Monferrato in the late 1940s. Mario Pesce, a young oenologist, acquired SCARPA after his studies in Burgundy and Alsace and managed the cellar throughout its success in the coming decades. Those are the years when the impeccable standards were set: excellent quality, sustainable agriculture, traditional winemaking methods. These are the benchmark standards to which we still work towards today.

Barbera d'Asti DOCG Casa Scarpa 2016

€ 15.00

This entry level Barbera bears the name of a simple, fresh, daily house wine. Rich in colour and taste, it highlights the main characters of Barbera grape with blackberry notes. Grapes come from one large plot at Poderi Bricchi estate harvested the first week of September.

Nebbiolo d'Alba DOCG Bric du Nota 2017

€ 25,00

Nebbiolo grapes coming from Roero area. The choice of this area is given to its general characteristic of elegance and lightness due to sandy soils. Although from another territory, these grapes suit our taste and philosophy quite well with traditional hues of roses and violet. Harvested the third week of September.

Barbera d'Asti Superiore DOCG La Bogliona 2011

€ 39,00

The most valuable wine of Scarpa, a symbol of the company. It is named after the entire side of the hill "La Bogliona" as it faces the village of Castel Boglione. 1974 is the first vintage but the vineyard was replanted in 1988. The abundance of sand in the soil rich and magnesium is the reason of its elegance and saltiness. Deep and long notes of plum, cherry, mature red fruits. Harvested the second / third week of September.

Barbaresco DOCG Tettinieve 2016

€ 55,00

Thanks to an official exception from legal provisions, Scarpa is part of a group of historical producers who have the right to produce, age and bottle Barolo, Barbaresco and Nebbiolo outside of their official territories. Our production of these wines anticipates the enforcement of such provisions (disciplinari, Barolo is 1966 for example) hence it is allowed to be continued. Barbaresco's Nebbiolo grapes have been purchased for years from the town of Neive, sub-area Cottà. Again, the gentleness and elegance of this grape is the reason for choosing Neive for our Barbaresco, whose aging potential lies in the range of 20-25 years. Harvested the third week of September / early October.

Barolo DOCG Tettimorra 2015

€ 63,00

The production right is the same of Barbaresco and Nebbiolo, as the story of the name. La Morra, subarea Santa Maria has been the area of origin of our grapes thanks to its delicacy and elegant style. Roses, light flowers and soft tannins are the hallmarks of this wine. Great ageing potential over the decades. Harvested the third week of September / early October.

Prices brutto (include MwSt)

Minumum order 12 bottles with free delivery in the EU (can be mixed).

Mitton International Wines GmbH

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