

ANDREA SCOVERO

Country: Italy

Region: Piedmont

Grape(s): Nebbiolo

Producer: Andrea Scovero

Joined the company in: 1990

Farming: Organic



2014 Andrea Scovero "Il Clown" Nebbiolo

Andrea Scovero is based in Bionzo in the Asti zone of Piemonte, a historic area for the production of the Barbera grape. Andrea is a winemaker and an artist who took over from his father and converted his 6 hectare farm to natural production. He learned everything from his grandfather and has now been working with wine for nearly 30 years. His aim was simple: to produce the type of wine which he wants to drink himself. Andrea is a humble man, is in love with his land, his work and with all the people who share this agricultural way of life. The wines have a farm worker's honesty, are alive, real, with the colors of the spring.

Andrea planted these Nebbiolo Vines 7 years ago in the warmest part of the natural amphitheater where his vineyard resides. The 2014 'Il Clown' is an organic, natural wine, using wild yeast fermentation, with very low yields. It is a rich, concentrated Nebbiolo bristling with fine dark fruits and spice. Andrea likes his Nebbiolo with depth and intensity. A combination of natural production in his vines, some green harvesting and a rigorous selection of only the best fruit at harvest makes for a yield of only about 20 hectolitres per hectare. **The wine is smooth and supple, full bodied with dark fruits, notes of licorice, balsamic, some leather and dried flowers.** The refinement is for 1 year to 18 months in an old chestnut barrel and the production is tiny, a mere 1200 bottles in a good year.

VITICULTURE / VINIFICATION

- Grapes are harvested and sorted by hand
- Grapes are de-stemmed
- Wine is fermented with indigenous yeasts
- Wine spends approx. 18 months in old barrels
- The wine is unfinned, unfiltered and has minimal sulfur added at bottling.