

Andrea Scovero “Ciapin” Barbera d’Asti 2018

Country: Italy

Region: Piedmont

Grape(s): Barbera d’Asti

Producer: Andrea Scovero

Joined the company in: 1990

Farming: Organic

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.

Scovero’s “Ciapin” Barbera d’Asti is his flagship wine. Made from 50 year old vines planted by his grandfather, the wine is destemmed then fermented for 25 days with the skins in stainless steel tanks, before gentle pressing and then continuing aging in stainless steel until bottling in April 2019. “Ciapin” is the name for the natural amphitheater where the grapes are planted. In local dialect, “Ciapin” translates to “Mitten,” which references the shape of the terrain.

VITICULTURE / VINIFICATION

- Grapes are harvested and sorted by hand
- Grapes are de-stemmed
- Wine is fermented with indigenous yeasts
- Wine is aged in stainless steel.
- The wine is unfinned, unfiltered and has minimal sulfur added at bottling.

Tasting Notes: Full bodied and complex fruit. This is a juicy, voluptuous, expressive Barbera with plenty of nuance and spice. Plentiful tart cranberry and lingering tannins.