



LA SCOLCA

BRUT

It's produced with Cortese grapes, vinified and sparkling made in purity and prepared according with the classic method of traditional manufacture.

Thanks to its slow fermentation and permanency into the bottle for 24 months and more, the result it's a sparkling brut wine of refined harmony, with fresh and firm flavors, bread crust dissolving into honey and spices in a continuous and elegant evolution.

CLASSIFICATION: Sparkling Brut Wine of Quality

GRAPE VARIETY: 100% Cortese.

PRODUCTION AREA: Hills in the Gavi D.O.C.G. Production territory.

SPARKLING MAKING TECHNIQUE: classic fermentation into the bottle. Aging on the lees for more than 24 months.

SUGGESTED DRINKING PERIOD: within one/two years from the "degorgement"

SERVING TEMPERATURE: 8°C.

APPEARANCE: thick foam and soft, plentiful; minute "perlage" and continuous.

COLOR: clear, bright and brilliant

PERFUME: intense and persistent; from an early fruity note it changes in delicate floreal scents dissolving into an elegant and soft complex.

FLAVORS: sincere, very balanced, delicately acidulous with pleasant almond hint.

GASTRONOMIC COMBINATIONS: its scents and flavors, evolved and classy makes it suitable to match any meal.

IMPORTANT NOTE: sparkling brut wine reaches its optimum temperature after a two hours permanence into the fridge. We suggest of not to extend this period more than two / three days; a longer period can produce a drying of the cork, with product alteration and a pressure loss.

AVAILABLE PACKAGING

CODE:	DESCRIPTION:
BRUT 06	Carton box of 6 bottles 750 ml.
MAGNUM	Wooden box of 1 Magnum 1500 ml.
JEROBOAM	Wooden box of 1 Jeroboam 3000 ml.

Special Packages:

Availability of special lithographed cases of 2 and 3 bottles and elegant wooden boxes of 6 bottles, single cases of 1 bottle 750 ml



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