



LA SCOLCA

ROSACHIARA

Elaborated with great mastery, from a well balanced union, of our famous Cortese grapes with a black grape of Pinot Nero, it has, naturally, a pleasant light pink color with clear coral reflexes. Its round and soft taste with feelings of orange tree and canine rose let it be lovable from everybody. The perfumes are soft but intense, with persistents notes of brushwood.

CLASSIFICATION: Rosé table wine.

GRAPE VARIETIES: Cortese of Gavi, with Pinot Nero.

PRODUCTION ZONE: Vineyards located in the territory of the Gavi

VILIFICATION METHOD: Traditional with a short stay of some peels in the must which enrich it with a pleasant cherry note.

AVAILABILITY: Starting from the spring of the following the vintage.

BEST CONSUMPTION PERIOD: To be drunk during its youth, even if it lives satisfactorily longer.

SERVING TEMPERATURE: Between 10 and 12 °C.

APPEARANCE: Typically cherry color, with shining coral nuances.

NOSE: Intense, ethereal, but delicate, with orange blossoms and dog rose scents.

PALATE: Harmonious, large and tasty, body lightly round and log softness.

RECOMMEND MATCHING FOODS: Excellent with hors d'oeuvre, grilled fish with rich sauces poultry and white meats.

GRADATION: between 11.5% and 12% according to vintage.

AVAILABLE PACKAGING

Code	Description
Rosa 06	6 x 750 ml. bottles in standard carton



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