



**LA SCOLCA**

## Gavi VILLA SCOLCA®

Villa Scolca® it's produced with grapes from 15 – 20 years old vines; it stands out for an exclusive and elegant roundness of its body and structure. Vinified "sur-lie", it has a wide and fruity perfume, a harmonious and full taste that makes this Gavi wine suitable throughout the whole meal.

**CLASSIFICATION:** GAVI D.O.C.G. Wine – dry white.  
**GRAPE VARIETY:** 100% Cortese.  
**PRODUCTION AREA:** hills – within the Gavi D.O.C.G. territory of production  
**VINIFICATION TECHNIQUE:** traditional with controlled temperature.  
**AVAILABILITY of THE LAST PRODUCED VINTAGE:** February / March.  
**SERVING TEMPERATURE:** about 12 °C.  
**COLOR:** light straw with delicate light green transparencies.  
**PERFUME:** harmonious, pleasantly mild, flowery.  
**FLAVOURS:** characteristic, rich, marked by a tinge of bitterness.  
**GASTRONOMIC COMBINATIONS:** excellent throughout the whole meal.

### AVAILABLE PACKAGING

CODE:	DESCRIPTION:
VILLA 06	Carton box of 6 bottles 750 ml each.
MEVILLA 12	Carton box of 12 bottles 375 ml each.



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