



LA SCOLCA

“GAVI DEI GAVI” D’ANTAN®

CODE GIRI

This Gavi dei Gavi "D'Antan" it's obtained from the best grapes, initially destined to "Gavi dei Gavi"® "Black Label" and only in the great vintages. After a refinement that can last up to ten years, in stainless steel tanks, and on its autochthonous yeasts, this wine comes to the bottle with that unmistakable intensity and nobility of sensations that time only is able to gift to this great wine. unique and rare, to be tasted savouring all the extraordinary taste sensation that bring back the memory, as into the Proustian "Recherche", to distant memories: surprising bouquet that evokes the sea breeze, its minerality taken from the soil but honey and exotic fruits also. Only the experience of almost one century of winemaking can gift this harmony, where power and finesse come together into a wonderful balance, bringing us back to nature and to "D'Antan" sensations.

CLASSIFICATION: dry white wine, obtained from grapes to be destined to GAVI D.O.C.G. production

GRAPE VARIETY: 100% Cortese.

PRODUCTION AREA: Gavi Hills.

VINIFICATION TECHNIQUE: "in white", cold, partially macerated on its skins; it's left on its autochthonous yeasts, by early fermentation ("sur lie") until its bottling. It's bottled clear and natural, by decantation, without filtration.

SUGGESTED PERIOD OF DRINKING: without problems, excellent in early years, it keeps perfectly through the years its own characteristics.

SERVING TEMPERATURE: not less than 12 °C, better if the bottle is opened with a certain advance before to be tasted. A short aeration will allow the wine to fully express its complexity as per aromas and flavors. Suggested large glasses.

COLOR: light straw with delicate light green reflections. Natural clearness by settling. Not filtered.

PERFUME: intense, long, continuous, persistent, warm and persuasive into a complete elegant combination.

FLAVORS: typical, light mineral scents, fading into fints, walnut and toasted almond, in the final.

GASTRONOMIC COMBINATIONS: excellent throughout the whole meal and after meal also or as "meditation" wine. Excellent in combination with flavored cheeses and meat pate'.



AVAILABLE PACKAGING

CODE:	DESCRIPTION:
GIRI 06	Wooden box of 6 bottles 750 ml each.
GIRI 01	Gift package of 1 bottle 750 ml.
MAGIRI 01	Wooden box of 1 Magnum 1500 ml.
JEGIRI 01	Wooden box of 1 Jeroboam 3000 ml.

It's available in combination with other products into elegant packages of 2 and 3 bottles. See the "Packages" section.



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