



LA SCOLCA

“GAVI DEI GAVI”

CODE GIGI

This prestigious "Gavi dei Gavi"® - La Scolca is obtained with the utmost respect for nature, from pruning to harvesting. With a strict and rigorous selection conducted with the utmost care, cluster by cluster, in vineyards over sixty years of age, we get "unique" grapes.

Then in the winery, under watchful guidance of a master expert, applying the ancient rules of vinification, refined over eighty years of family tradition, an unsurpassed style of Gavi is born, a paragon of reference. The maximum procurable in quality as manifested by fragrance and flavour of live, intense character, harmonious and balanced, offers a surprising freshness and integrity, Notes of flint, almond and hazelnut will develop in the course of time, which does wonders.

CLASSIFICATION: Gavi D.O.C.G. wine – Dry white.

GRAPE VARIETIES: 100% Cortese.

YIELD: Less than 70 q./ha, according to the vintage.

PRODUCTION ZONE: High hill slopes of Rovereto Superiore of Gavi.

VINIFICATION: Strictly traditional, ancient methods.

AVAILABILITY: End of April/May.

BEST CONSUMPTION PERIOD: Excellent in its first few years, it retains its characteristics very well in time.

SERVING TEMPERATURE: 12 °C. (54-57 °F).

APPEARANCE: Pale straw, with delicate greenish highlights.

NOSE: Intense, long, continuous, persistent, from fruited to flowery to stage of development.

PALATE: Highly typical, flinty accents; almonds and hazelnut in the finale.

GASTRONOMIC ACCOMPANIEMENTS: Excellent with any meal; also for the usual pairings with white wines (fish, shellfish and seafood), well paired with white meats, fowl and light meats. Also ideal as aperitif and after dinner.

AVAILABLE PACKAGING

Code	Description
Gigi 06	Standard carton of 6 x 750 ml bottles
MeGigi 12	Glossy board case, 12 x 375 ml bottles
Magnum 01AST	Elegant gift box, 1 Magnum, 1500 ml
Magnum 01LGN	Wood box, 1 Magnum, 1500 ml
JeGigi 01	Wood box, 1 Jeroboam, 3000 ml
Mathusalem 01	Wood box, 1 Mathusalem, 6000 ml
Baltazar 01	Wood box, 1 Baltazar, 12000 ml



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