



**LA SCOLCA**

## PINOT NERO

CODE PINOT

We produce this wine using grapes coming from vineyards raised under the supervision and control of the teaching staff of Bordeaux University. It's refined for at least one year in our cellar, partly into France oak tonneaux. Delicate flavors develop into a full harmony without oak notes. An important wine is born, velvety, characterized by a wide range of persistent perfumes and tastes with spices, wildberry and intriguing strawberry notes.

**CLASSIFICATION:** Monferrato Rosso D.O.C.

**GRAPES:** Pinot Nero.

**YIELD:** About 60 q./ha.

**PRODUCTION:** As tradition "in red", refined into tonneaux for, at least, 12 months; later partly into tonneaux and partly into bottle.

**BEST CONSUMPTION PERIOD:** Long aging without time problems if well stored in lay down position and right place: dark and protected by temperature sudden changes.

**SERVING TEMPERATURE:** 18 - 20 °C

**COLOUR:** Intense and brilliant ruby

**NOSE:** Fragrant, exuberant in its youth with rose and raspberry: into its maturity it tends to a rich and complex "bouquet" of spices and evolved scents.

**PALATE:** Intense body, rich, important and warm, with a complex pleasantness that vanishes into a delicate almond memories.

**RECOMMENDED FOOD ACCOMPANIEMENTS:** whole meal, the ideal with pasta, meat sauces dressed. It exalts its notes if accompanied by cold cuts, fowls, roasted meats.

The ideal with dressed "polenta", "agnolotti", "fonduta", mushrooms and truffles.

### AVAILABLE PACKAGING

CODE	DESCRIPTION
Pinot 6	Standard case of 6 x 75 cl
Pinot 06 LGN	Wooden box of 6 x 75 cl



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