



# LA SCOLCA® D'ANTAN

Code GIRI

*Made from a selection of the best cuvées, initially intended for the production of our Gavi dei Gavi® black label and only in great vintages. After ageing for up to ten years, solely in steel tanks and on native lees, this wine arrives in the bottle with that unmistakable intensity and nobility of sensations that only time gives to great wines.*

*A rare and unique wine, to be savoured while meditating on the extraordinary taste sensations that bring to mind, as in Proust's 'Recherche,' the taste of distant memories: the bouquet is surprising, evoking the sea breeze, the minerality of the soil, but also exotic fruits and honey. Only the experience of over a century of production can provide this harmony, where power and finesse come together in splendid balance, bringing us back to nature and the D'Antan® sensations.*

**CLASSIFICATION:** dry white wine obtained from grapes suitable for Gavi D.O.C.G. production.

**GRAPE VARIETY:** 100% Cortese.

**PRODUCTION AREA:** hills – Gavi.

**VINIFICATION TECHNIQUE:** white, cold in steel, partly macerated on the skins, left in contact with native lees, first fermentation ('sur lie') until bottling. Bottled naturally limpid, by decantation.

**RECOMMENDED CONSUMPTION PERIOD:** excellent in the first few years, it retains its characteristics very well over time.

**SERVING TEMPERATURE:** Not below 12 °C.

To better appreciate the peculiarities of this wine, it's best to open the bottle some time before tasting; brief aeration will allow the wine to fully express all its complex aromas and flavours. Large goblets recommended.

**COLOUR:** intense, pale straw yellow. Naturally limpid due to static decantation.

**BOUQUET:** intense, long, continuous, persistent, a warm and soothing sensation in a soft and elegant complex. Hints of honey/hazelnut, toasted almond.

**TASTE:** very typical, slight mineral hints fading into flint.

**FOOD PAIRING:** excellent throughout the meal, for after dinner and for 'meditation.' Enhanced when paired with flavourful cheeses, meat pâtés, oysters and shellfish.



## OPTIONS AVAILABLE

Code	Description
Giri06	Standard box with 6 750 ml bottles
Giri01	750 ml bottle case
MaGiri01	1 1500 ml Magnum
JeGiri01	Wooden box with 1 3000 ml Jeroboam