



LA SCOLCA

ROSACHIARA

Elaborated with great mastery, from a well balanced union, of our famous Cortese grapes with a black grape of Pinot Nero, it has, naturally, a pleasant light pink color with clear coral reflexes. Its round and soft taste with feelings of orange tree and canine rose let it be lovable from everybody. The perfumes are soft but intense, with persistents notes of brushwood.

CLASSIFICATION: Rosé table wine.

GRAPE VARIETIES: Cortese of Gavi, with Pinot Nero.

PRODUCTION ZONE: Vineyards located in the territory of the Gavi

VILIFICATION METHOD: Traditional with a short stay of some peels in the must which enrich it with a pleasant cherry note.

AVAILABILITY: Starting from the spring of the following the vintage.

BEST CONSUMPTION PERIOD: To be drunk during its youth, even if it lives satisfactorily longer.

SERVING TEMPERATURE: Between 10 and 12 °C.

APPEARANCE: Typically cherry color, with shining coral nuances.

AVAILABLE PACKAGING

Code	Description
------	-------------

Rosa 06	6 x 750 ml. bottles in standard carton
---------	--

Marosa 03	3 x 1500 ml. bottles in standard carton
-----------	---



LA SCOLCA