



VILLA SCOLCA

Code VILLA

Villa Scolca is made with grapes from 15 - 20 year old vineyards; its body and structure exalt an exclusive, refined roundness. Vinified 'sur lie,' it has a broad, fruity bouquet and a harmonious, full taste that makes this Gavi ideal to be enjoyed throughout meals.

CLASSIFICATION: Gavi D.O.C.G. wine - dry white.

GRAPE VARIETIES: 100% Cortese.

YIELD IN VINEYARD: about 80 q/Ha.

PRODUCTION AREA: hills - within the Gavi D.O.C.G. production area.

VINIFICATION TECHNIQUE: traditional, with temperature control.

AVAILABILITY: March.

TASTING TEMPERATURE: approx. 12 °C.

COLOUR: pale straw yellow, with delicate greenish transparency.

BOUQUET: harmonic, pleasantly delicate, flowery, mineral, with notes of pear and green apple, white flowers.

TASTE: characteristic, rich, with citrus and pear notes. Fresh and broad.

FOOD PAIRING: excellent throughout the meal.

OPTIONS AVAILABLE

Code	Description
Villa06	Standard box with 6 750 ml bottles.
MeVilla12	Box with 12 375 ml bottles

