



LA SCOLCA

GAVI LA SCOLCA

CODE BOBO

Our most traditional Gavi wine, is vinified using grapes from young vines, located into the Rovereto heart, the "Gavi Grand Cru". Its perfect equilibrium in maturation, gives the wine the typical fresh and dry taste. This wine, that it's nowadays a benchmark into the Italian oenological and wine scene, produced in full compliance with a centuries-old tradition, represents the true essence of Gavi.

CLASSIFICATION: GAVI D.O.C.G. Wine – dry white.

GRAPE VARIETY: 100% Cortese.

PRODUCTION AREA: Gavi hills – Municipality of Gavi.

VINIFICATION TECHNIQUE: traditional with controlled temperature.

AVAILABILITY of THE LAST PRODUCED VINTAGE: February

SERVING TEMPERATURE: about 12 °C.

COLOR: light straw.

PERFUME: typical, fine, pleasantly fresh.

FLAVOURS: delicate, very dry, characterized by a pretty evident acidity note.

GASTRONOMIC COMBINATIONS: by fine taste, delicate. Pleasantly acidulous, it's suggested with appetizers, fish, sea fruits. Without rivals on oysters but it can be elegantly paired with white meats and vegetable pies.

AVAILABLE PACKAGINGS

CODE:	DESCRIPTION:
BOBO 06	Carton box of 6 bottles 750 ml each.
MEBOBO 12	Carton box of 12 bottles 375 ml each.



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