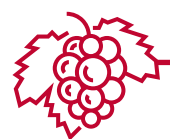


WINES

VERDUNO PELAVERGA

DOC



GRAPE VARIETY: Pelaverga
MUNICIPALITY: Verduno
AREA: 1.10 hectares
EXPOSURE: South-East
COORDINATES: 44.676512, 7.947376
ALTITUDE: 350 m above sea level
YEAR OF PLANTING: 1970, grafting-on 2019
SOIL: Loose, light-coloured soils, rich in limestone and sand



VINIFICATION: Vinification involves maceration on the skins for 10 days in a steel tank, with 2 manual pump-overs per day. At the end of alcoholic fermentation, racking is carried out in steel tanks until the completion of malolactic fermentation and subsequent ageing in steel tanks for 6 months before bottling.



TASTING NOTES

COLOUR: Medium-deep ruby red

BOUQUET: small red berries, floral hints of rose, slight hints of spice, white pepper.

TASTE: Fine body with pleasant freshness, light tannin, spicy finish.

PAIRINGS: salame cotto, mortadella, white meat, eel.



LONGEVITY: over 5 years

TYPE OF BOTTLE: Burgundy bottle with an elongated neck and amber colour made exclusively for Scarpa, with the winery's trademark imprinted on the glass.

FORMATS: 0.75 L

