

WINES

MONFERRATO

DOC Bianco



GRAPE VARIETY: Timorasso
MUNICIPALITY: Acqui Terme
AREA: 0.8 hectares
EXPOSURE: East
COORDINATES: 44.705849, 8.417948
ALTITUDE: 380 m above sea level
YEAR OF PLANTING: Grafting-on 2017, 2005
SOIL: predominantly clayey soils



VINIFICATION: Vinification involves maceration on the skins for 20 hours in a tank at a temperature below 10 degrees. After pressing the skins, a 24-hour cold static clarification is carried out. Fermentation takes place in steel tanks with subsequent ageing in steel tanks, with periodic bâtonnage for 9 months before bottling. After bottling, the wine is left to rest for 24 months before being put on the market.



TASTING NOTES

COLOUR: straw yellow
BOUQUET: floral hints of white flowers, citrus, saffron and flint
TASTE: medium body, marked acidity balanced with subtle minerality, long and lingering finish.
PAIRINGS: Caesar salad, chicken salad, shellfish.



LONGEVITY: 5–10 years.
TYPE OF BOTTLE: Emerald Bordeaux bottle
branded with Scarpa logo
FORMATS: 0.75 L

