



Scarpa

Rouchet
Monferrato Rosso DOC

REGION

Piemonte

VARIETY

100% Ruchè



SCARPA

Grape variety : 100% Ruchè. ABV% : 13.5% – 14.5%. Total acidity : 5 gr/lt.
Tank ageing : 12 months. Bottle ageing : 12 months. Cellar potential : Over 10 years. Colour : Bright and intense ruby red. Aroma : Aromatic with notes of iris, camomile with a tendency towards spices and cloves over the years.

Serve at : 16°C.

TASTING NOTES

Aromatic with notes of iris, camomile with a tendency towards spices and cloves over the years.

FOOD PAIRINGS

Gorgonzola and mature cheese, umami, dark meat, thai spicy food, balsamic vinegar, duck leg confit and turkey with dried fruits.