





# Scarpa





#### REGION

Piemonte

### **VARIETY**

100% Pelaverga

Vineyards: Produced with grapes coming from Monvigliero estate (300 slm) located in Verduno (CN). Grape variety: 100% Pelaverga. ABV%: 13,5%. Total acidity: 5.3 gr/lt. Tank ageing: 6 months. Bottle ageing: 2 months. Cellar potential: 2-3 years. Colour: Mild ruby red with hints of violet. Aroma: Medium intensity, hints of cherry and strawberry with a typical spicy note. Taste: Dry and delicate but persistence.

Serve at: 16°C.

# **TASTING NOTES**

Medium intensity, hints of cherry and strawberry with a typical spicy note. Dry and delicate but persistent taste.

# **FOOD PAIRINGS**

Cured meat, hard cheeses, white meat.