



Scarpa

Pelaverga
Verduno Pelaverga DOC

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/lit.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.



SCARPA

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.