

ANTICA CASA VINICOLA SCARPA BRICCOROSA ROUCHET MONFERRATO DOC 2015



WINE INTRODUCTION

A unique example of wine made with ruchè grape in this part of Alto Monferrato. Its remarkable selling point lies in its uniqueness in the field of semi-aromatic wines. A must-have for wine connoisseurs and sommeliers.

WINEMAKING NOTE

The wine is fermented and macerated for 12 days at a controlled temperature not exceeding 30 degrees. The wine eventually ages for 12 months in stainless steel tanks and completes its process in bottle for another 12 months.

APPEARANCE, AROMA AND TASTING NOTE

Bright and intense ruby red in colour, it is aromatic with notes of iris, camomile, spice and cloves. The tannins are delicate, and the finish features flavours of flowers and spices.

WINE INFORMATION

Country:	Italy
Region:	Piemonte
Sub Regions:	Monferrato
Wine Type:	Monferrato Rosso DOC
Producer:	Antica Casa Vinicola Scarpa
Wine Name:	Briccorosa Rouchet Monferrato DOC
Vintage:	2015
Principle Grape (%):	Ruchè (100)
Closure:	Natural cork
Winemaker Name:	Silvio Trincherio
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%)	14.00%
Acid (g/L):	5.00
Bottle Size:	75cl
Case/Pack Size:	6x75cl

WINE AWARDS

Sommelier Wine Awards:	Commended (2019)
Jancis Robinson:	16 points