

ANTICA CASA VINICOLA SCARPA BRICCOROSA ROUCHET MONFERRATO DOC 2018



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.

WINEMAKER VINTAGE DESCRIPTION

2018 is a vintage of balance and elegance. Much more regular and classical than the previous one, wines coming out of this year are full, plenty and gentle. Their structure allows long-lasting ageing periods.

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 6 months.

APPEARANCE, AROMA AND TASTING NOTE

Deep purple colour with vivid shades, the nose is rich with aromas of fresh red flowers and spices. While the nose would hint a sweet flavour, the palate is dry and neat, with a remarkable connection with the aromas.

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:	2018
Principle Grape (%):	Ruchè (100)
Closure:	Natural cork
Winemaker Name:	Silvio Trincherio
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%)	14.00%
Acid (g/L):	6.50
pH:	3.40
Bottle Size:	75cl
Case/Pack Size:	6x75cl