

paolo scavino
piemonte

rosso vino da tavola



An entry level, straightforward red wine to enjoy young from the Paolo Scavino winery. A blend of Nebbiolo, Barbera, Dolcetto and Cabernet Sauvignon grapes. A fragrant, easy drinking wine with Piemontese heart. Hand harvested in small baskets in early October. Maceration for 5–7 days and alcoholic fermentation in temperature controlled steel tanks. Malolactic fermentation occurs in steel vats. The wine ages few months in steel tanks before bottling.

grape varieties:

Nebbiolo, Barbera, Dolcetto, Cabernet S.

altitude:

200–300 A.S.L.

soil:

Tufo and calcareous soil

alcohol:

14.00%

acidity:

5.4 g/L

grape yield:

80 q/ha

tasting notes:

Clean and fresh fruit. Clean and pure fruit from the grapes being in stainless only. Medium body and nice structure make this an easy to drink palate pleaser for everyday.

The Wine Advocate

2007 Rosso Vino da Tavola

89 points

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