

SCANAVINO



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SCANAVINO

Profile

Traditional farmers and vine growers, the Scanavino family began a small trade in the 1920s, selling the wine produced from their own vineyards, which are nestled in the rolling Langhe and Roero hills, near Alba

Objective

In today's economy, where consumers are looking for great quality at a great value on wines such as Barolo, Barbaresco, and Dolcetto, Scanavino wines - which produced by one of the largest producers in Piedmont - offer a great value on Piedmontese DOCG wines.

Support

POS materials (table cards, shelf talkers, etc.),
50% split on samples, price support and chain support
with scanbacks, etc.





SCANAVINO

MOSCATO D'ASTI



Region: Veneto

Wine: Moscato d'Asti

Classification: DOCG

Grape Variety: 100% Moscato

Alcohol Level: 5%

Wine Maker: Mario Ronco

Winery Profile: Established in the 1920's by the Scanavino family, with vineyards situated on the Langhe and Roero hills, near Alba. The Scanavino heritage has since been received by Perlino Optima, which continues production in accordance with their origin and tradition.

Soil Composition: Morainic clay with acid reaction

Harvest Time: Early October

Food Pairings: A perfect match to creamy desserts and delicate desserts in general.

Tasting Notes: Straw yellow in color, it is sweet and fruity, superbly fine and elegant, with fragrances of acacia, wisteria, and orange blossoms.

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SCANAVINO PROSECCO



Region: Veneto

Wine: Prosecco

Classification: IGT

Grape Variety: 100% Prosecco

Alcohol Level: 11%

Wine Maker: Mario Ronco

Winery Profile: Established in the 1920's by the Scanavino family, with vineyards situated on the Langhe and Roero hills, near Alba. The Scanavino heritage has since been received by Perlino Optima, which continues production in accordance with their origin and tradition.

Soil Composition: Morainic clay with acid reaction

Harvest Time: Mid to Late October

Food Pairings: Ideal as an aperitivo or ombrette, Prosecco pairs nicely with seafood, especially calamari and crabmeat, salads, and all but the heaviest pastas.

Tasting Notes: Straw yellow with greenish reflections. Fresh, with pleasant, aromatic notes. Well-balanced, soft, and full with a persistent aftertaste of green apple and peach.

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SCANAVINO

GAVI



Region: Piedmont

Wine: Gavi

Areas: Various townships in the province of Alessandria

Classification: DOCG

Grape Variety: 100% Cortese

Alcohol Level: 12%

Wine Maker: Mario Ronco

Winery Profile: Established in the 1920's by the Scanavino family, with vineyards situated on the Langhe and Roero hills, near Alba. The Scanavino heritage has since been received by Perlino Optima, which continues production in accordance with their origin and tradition.

Soil Composition: Morainic clay with acid reaction

Harvest Time: Mid to Late October

Aging: Refined in stainless steel tanks for three months

Food Pairings: Pairs well with herby pasta sauces, such as pesto, as well as white fish or vegetable dishes.

Tasting Notes: Fresh and fruity bouquet with delicate notes of peach and pear. Good body and acidity. Persistent and pleasant finish of almonds.

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SCANAVINO DOLCETTO D'ALBA



Region: Piedmont

Wine: Dolcetto d'Alba

Areas: Various townships in the province of Cuneo

Classification: DOC

Grape Variety: 100% Dolcetto

Alcohol Level: 12.5%

Wine Maker: Mario Ronco

Winery Profile: Established in the 1920's by the Scanavino family, with vineyards situated on the Langhe and Roero hills, near Alba. The Scanavino heritage has since been received by Perlino Optima, which continues production in accordance with their origin and tradition.

Soil Composition: Morainic clay with acid reaction

Harvest Time: Early to Mid October

Aging: Three months in oak barrels

Food Pairings: Can be enjoyed with most meals, especially spaghetti with marinara sauce, grilled portobello mushrooms, and mozzarella salads.

Tasting Notes: Black cherry and licorice flavors with some prunes and a hint of almond, a perception enhanced by the dry finish. The dense, inky purple hue belies its easy drinking character and smooth tannins.

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BARBARESCO



Region: Piedmont

Wine: Barbaresco

Areas: Various townships in the province of Cuneo

Classification: DOCG

Grape Variety: 100% Nebbiolo

Alcohol Level: 13.5%

Wine Maker: Mario Ronco

Winery Profile: Established in the 1920's by the Scanavino family, with vineyards situated on the Langhe and Roero hills, near Alba. The Scanavino heritage has since been received by Perlino Optima, which continues production in accordance with their origin and tradition.

Soil Composition: Morainic clay with acid reaction

Harvest Time: Early to Mid October

Aging: Twenty four months in oak barrels

Food Pairings: Excellent with beef, especially when braised in red wine. Pairs well with roast pork, rabbit, venison, game birds and aged, hard cheeses.

Tasting Notes: Garnet red with orangish reflections. Complex bouquet including floral and spicy notes. Bone dry and well structured with an excellent finish.

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SCANAVINO BARBERA D'ASTI



Region: Piedmont

Wine: Barbera d'Asti

Areas: Various townships in the province of Asti

Classification: DOC

Grape Variety: 100% Barbera

Alcohol Level: 12.5%

Wine Maker: Mario Ronco

Winery Profile: Established in the 1920's by the Scanavino family, with vineyards situated on the Langhe and Roero hills, near Alba. The Scanavino heritage has since been received by Perlino Optima, which continues production in accordance with their origin and tradition.

Soil Composition: Morainic clay with acid reaction

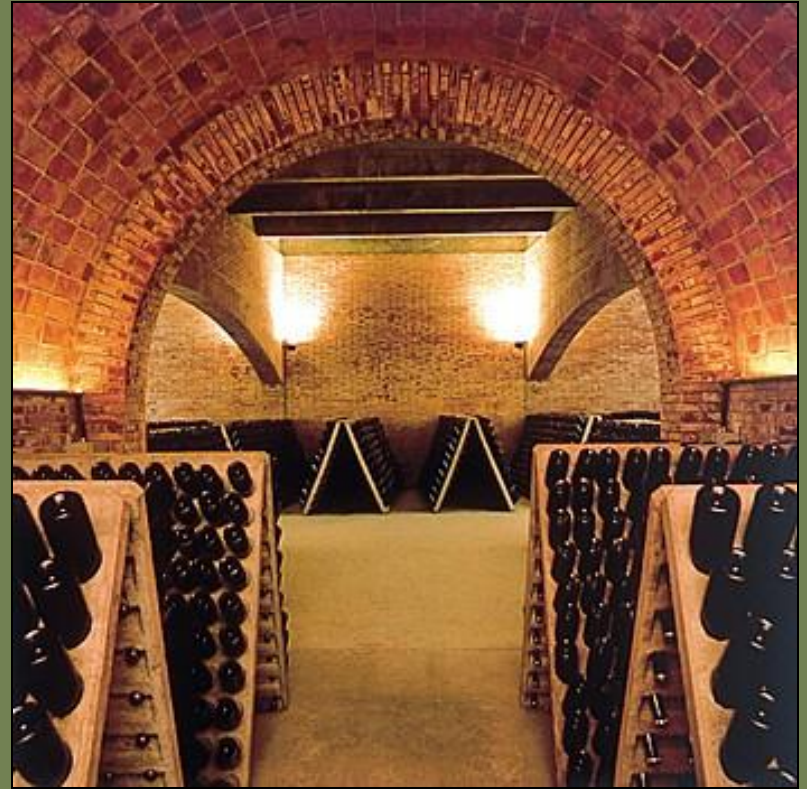
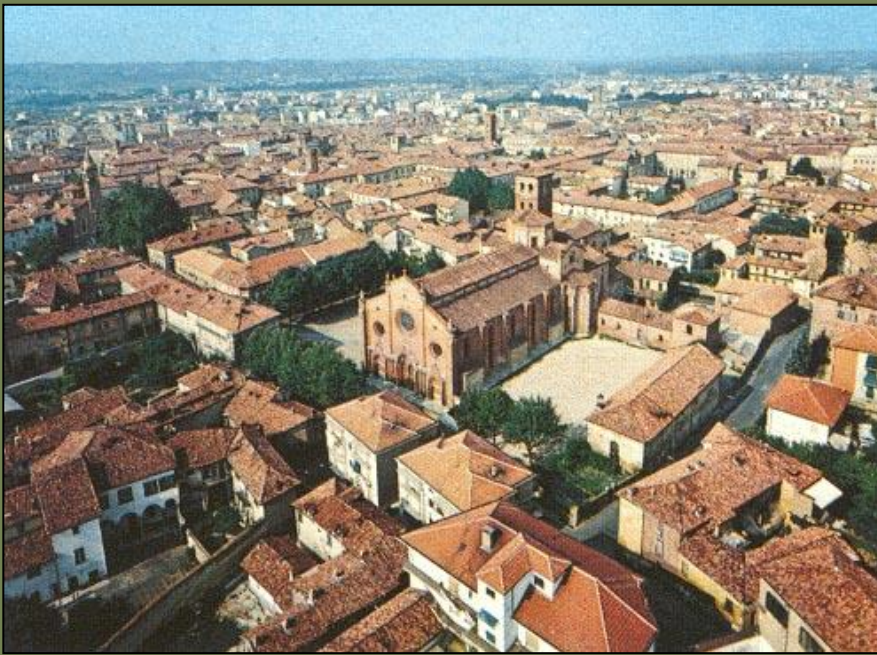
Harvest Time: Early to Mid October

Aging: Six months in oak

Food Pairings: Enjoyed with most meals, especially red meat, cheeses, or pasta with red meat.

Tasting Notes: Intense bouquet with delicate notes of red-berry fruits, cocoa, and mint. Ruby red in color. Sapid with good texture. Long and delicate finish.

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SCANAVINO NEBBIOLO D'ALBA



Region: Piedmont

Wine: Nebbiolo d'Alba

Areas: Alba and townships in the Province of Cuneo

Classification: DOC

Grape Variety: Nebbiolo

Alcohol Level: 13% - 13,5%

Wine Maker: Alberto Alciati

Winery Profile: Established in the 1920's by the Scanavino family, with vineyards situated on the Langhe and Roero hills, near Alba. The Scanavino heritage has since been received by Perlino Optima, which continues production in accordance with their origin and tradition.

Soil Composition: Marly, calcareous

Harvest Time: Second ten-days of October

Food Pairings: Excellent with red meats and cheeses, and throughout most meals.

Tasting Notes: Bone dry, well balanced and velvety smooth.

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SCANAVINO

BAROLO



Region: Piedmont

Wine: Barolo

Areas: Various townships in the province of Cuneo

Classification: DOCG

Grape Variety: 100% Nebbiolo

Alcohol Level: 13.8%

Wine Maker: Mario Ronco

Winery Profile: Established in the 1920's by the Scanavino family, with vineyards situated on the Langhe and Roero hills, near Alba. The Scanavino heritage has since been received by Perlino Optima, which continues production in accordance with their origin and tradition.

Soil Composition: Morainic clay with acid reaction

Harvest Time: Mid to Late October

Aging: In oak for at least two years

Food Pairings: Ideal with red meats, braised meats, wild game and cheeses.

Tasting Notes: Garnet red with orangish reflections. Bone dry, well structured and balanced. Aromas of wild berries. Spicy and elegant. Finish of medium length. Very pleasant.

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