

# SCARBOLO

## PINOT GRIGIO

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*Intense gold-yellow in color. Aromas of golden delicious apples and honey, with an elegant mineral undertone that harmonizes with its generous structure and balance. Tangy acidity with a smokey base note. A perfect wine to serve as an aperitif or to pair with soups, raw seafood appetizers, poultry and fish dishes.*

**Color:** White

**Grapes:** 100% Pinot Grigio

**Soil:** Red clay

**Altitude:** 60 m

**Age of Vines:** 10-25 Years old

**Yield:** 75 Hl/Ha

**Vineyard Cru(s):** Le Fredis, Codis, Mattia, and Cortello

**Farming practices:** sustainable

**Yeast:** cultured

**Skin maceration:** whole-cluster pressed

**Malolactic fermentation:** partial

**Fermentation vessel:** stainless steel

**Aging:** 6 Months in stainless steel tanks with frequent batonnage

**Production:** 60,000 bottles per year