

SCARBOLO

CAMPO DEL VIOTTO



An intense deep ruby red color with pomegranate hues. Ripe notes of marasca cherries, sweet tobacco, dark chocolate and ripe wild berries. Intense on the palate, with soft sweet tannins and spiced persistent finish.

Color: Red

Grapes: 100% Merlot

Soil: Red clay, alluvial deposits, minerals and chalk

Altitude: 50 m

Age of Vines: 25 Years old

Yield: 60 HI/Ha

Vineyard Cru(s): Ferrovia

Farming practices: sustainable

Yeast: cultured

Skin maceration: Whole clusters are dried out for about 20 days, then fermentation occurs in small oak barrels. After fermentation, barrels are sealed and the wine remains in contact with the skins until mid-December.

Malolactic fermentation: yes

Fermentation vessel: small oak barrels

Aging: 2 years in small oak barriques; then 6 months in the bottle prior to release

Production: 5,000 bottles per year