

SCARBOLO

FRIULANO



Brilliant gold color. Bouquet of pastry cream, wild flowers and almonds. On the palate shows elegance with structure, revealing characteristic notes of sweet and bitter almonds. Pairs perfectly with cured fatty meats, strong-flavored seafood dishes and hearty soups.

Color: White

Grapes: 100% Friulano

Soil: Red Clay

Age of Vines: 18 Years old

Altitude: 50 m above sea level

Aspect: South

Training System: Guyot

Yield per Hl/Ha: 80 Hl/Ha

Fermentation: Soft pressing of 60% whole cluster fruit immediately after harvest. 30% destemming brief period of cold maceration on the skins.

Aging: 9 Months in Stainless Steel with frequent batonnage

Production: 10,200 bottles per year

Sustainably Produced 😊

Represented by Soilair Selection

[Sevenfifty.com/scarbolofriulano](https://seventy.com/scarbolofriulano)