

# 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% Tocai Friulano

**Soil:** Red Clay, alluvial deposits, minerals and chalk

**Age of Vines:** 18 Years old

**Altitude:** 50 m above sea level

**Aspect:** South/North

**Training System:** Guyot

**Yield per HI/Ha:** 80 HI/Ha

**Fermentation:** Soft pressing of 60% of whole clusters immediately after harvesting. 30% of the fruit is destemmed and left on the skins for a brief period of cold maceration (skin contact at low temperature).

**Aging:** 9 Months In Stainless Steel with frequent batonnages (stirring on the fine lees)

**Production:** 850 Cases

**Sustainably Produced** 😊

Represented by Soilair Selection

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