

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

Altitude: 50 m

Age of Vines: 18 Years old

Yield: 80 Hl/Ha

Vineyard Cru(s): Cusins

Farming practices: sustainable

Yeast: cultured

Skin maceration: none

Malolactic fermentation: partial

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: 7,000 bottles per year