

SCARBOLO

PINOT GRIGIO



Intense gold-yellow 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 smoky 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, alluvial deposits, minerals and chalk

Age of Vines: 10-25 Years old

Altitude: 60 m above sea level

Aspect: South/North

Training System: Guyot

Yield per Hl/Ha: 75 Hl/Ha

Fermentation: Soft pressing of whole clusters, the juice is cooled and decants naturally. The fermentation occurs in Stainless Steel Tanks

Aging: 6 Months In Stainless Steel Tanks, with frequent batonnage (stirring on the fine lees)

Production: 415 Cases

Sustainably Produced ☺

Represented by Soilair Selection

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