

# SCARBOLO

## REFOSCO



An intense deep ruby red color, with violet reflections. notes of white pepper unfold to juicy acidity and accessible flavors of ripe black cherry coulis, boysenberry, chocolate, espresso bean, dried thyme and sweet smoke. Bold and robust structure.

**Color:** Red

**Grapes:** 100% Refosco dal Peduncolo Rosso

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

**Age of Vines:** 15 Years old

**Altitude:** 60 m above sea level

**Aspect:** South/North

**Training System:** Guyot

**Yield per HI/Ha:** 70 HI/Ha

**Fermentation:** The grapes are destemmed, then the fermentation occurs in Stainless Steel Tanks with large bases, in order to promote the extraction of color and sweet tannins and with frequent follature (punch-downs)

**Aging:** 3 Years in French Oak barrels; then 6 Months in the bottle prior to release

**Production:** 1,250 Cases

**Sustainably Produced** 😊

Represented by Soilair Selection

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