

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

Altitude: 60 m

Age of Vines: 15 Years old

Yield: 70 HI/Ha

Vineyard Cru(s): Persereano

Farming practices: sustainable

Yeast: cultured

Skin maceration: 3 months

Malolactic fermentation: yes

Fermentation: stainless steel tanks with large base

Aging: 3 years in French oak barrels; then 6 months in the bottle prior to release

Production: 5,000 bottles per year