SCARBOLO

SAUVIGNON BLANC



Represented by Soilair Selection

An intense and characteristic bouquet of peach, tropical fruit, tomato leaves and sage. Aromas that expand on the palate, soft creamy texture and generous structure. Elegant with notes of spring blossom, verbena, kumquat, white peach, stone and spice.

Color: White

Grapes: 100% Sauvignon Blanc

Soil: Red clay

Age of Vines: 12-25 Years old

Altitude: 60 m above sea level

Aspect: South

Training System: Guyot

Yield per HI/Ha: 70 HI/Ha

Fermentation: In Stainless Steel Tanks with cold

maceration on the skins

Aging: 6 Months in Stainless Steel with batonnage

Production: 26,000 bottles per year

Sustainably Produced ©

Sevenfifty.com/scarbolosauvignon