



SCARBOLLO  
PINOT GRIGIO ILRAMATO

<b>ALC. CONTENT</b>	13,5%						
<b>ACIDITY</b>	5,34 g/l						
<b>pH</b>	3,47						
<b>VARIETAL</b>	Pinot Grigio 100%						
<b>VINEYARDS</b>	“Codis”. 5,500 vines planted per hectares, trained using Guyot method. Yield of 80 hl/ha.						
<b>HARVEST</b>	Hand harvested.						
<b>VINIFICATION</b>	After a brief cold maceration of 24 hours, the clusters are softly pressed. The juice is cooled and decants naturally, eliminating particles resulting from vinification. Fermentation occurs in stainless steel tanks at controlled temperature.						
<b>AGING</b>	Aged on the noble lees in stainless steel for 5 months with frequent batonnages.						
<b>TASTING NOTES</b>	<table><tr><td><i>Color</i></td><td>rich onion skin and light bright copper.</td></tr><tr><td><i>Aroma</i></td><td>apple, wildberries and fresh citrus.</td></tr><tr><td><i>Taste</i></td><td>fresh but persistent with a delicate saltiness.</td></tr></table> <p>Perfect with pizza, crustaceans, pasta in general, richly seasoned salads and white meats. Serve 54-58°F.</p>	<i>Color</i>	rich onion skin and light bright copper.	<i>Aroma</i>	apple, wildberries and fresh citrus.	<i>Taste</i>	fresh but persistent with a delicate saltiness.
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