



SCARBOLO
PINOT GRIGIO

ALC. CONTENT	13%
ACIDITY	5,48 g/l
pH	3,46
VARIETAL	Pinot Grigio 100%
VINEYARDS	“Le Fredis,” “Codis”, “Mattia” and “Cortello”. 5,500 vines planted per hectar, trained using Guyot method. Yield of 75 hl/ha.
HARVEST	Hand harvested.
VINIFICATION	Soft pressing of whole clusters immediately after harvesting. The juice is cooled and decants naturally, eliminating particles resulting from vinification. Fermentation occurs in stainless steel tanks at controlled temperature.
AGING	Aged on the noble lees in stainless steel for 6 months with frequent batonnages.
TASTING NOTES	<i>Color</i> intense golden yellow with copper nuances. <i>Aroma</i> golden delicious apple and honey with mineral undertone sustained by an elegant minerality. <i>Taste</i> fresh and crisp, revealing a powerful, generous structure.

A perfect wine to serve as an aperitif or to pair with soups, raw seafood appetizers, poultry and fish dishes. Serve 54-58°F.

