

A Z I E N D A A G R I C O L A
SCARBOLLO
V I G N E T I I N F R I U L I

Merlot

2006

www.scarbolo.com

Azienda Agricola Scarbolo is a family-run, small-production winery headed by Valter Scarbolo. The Scarbolo family has 25 hectares of vineyards located in the Friuli region on the right bank of the Torre river and five kilometers south of the Colli Orientali growing region. The soil is composed of clay and gravel with alpine mountain air currents and Adriatic sea breezes. The grapes grown on the Estate are Pinot Grigio, Merlot, Sauvignon, Tocai, Chardonnay, Cabernet Sauvignon, and Refosco. Valter Scarbolo is also an accomplished restaurateur owning La Frasca Restaurant in Pavia di Udine.

Grape Varieties:	100% Merlot
Location of Vineyards:	Merlot vineyards are located in the town of Tizzano, 2 km from the Scarbolo winery in Lauzacco.
Soil Composition:	Dark red clay consisting of alluvial deposits, minerals and calcare
Vinification:	After de-stemming, fermentation occurs in small French barriques. During fermentation the wine undergoes several manual punch downs of the caps, 3 to 4 per day – this is done to obtain a maximum extraction of color and sweet tannins.
Aging:	After fermentation the wine is placed in small French barriques for 10 months and is aged in the bottle for an additional 8 months before release.
Average age of vines:	7 years
Winemaker:	Valter Scarbolo

