

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

Pinot Grigio

2007

www.scarbollo.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% Pinot Grigio
Location of Vineyards:	Le Fredis, Codis and Mattia
Soil Composition:	Dark red clay consisting of alluvial deposits, minerals and calcare
Vinification:	Soft pressing of 60% whole clusters immediately after hand harvesting. Remaining fruit is destemmed, and left on the skins for 24 hours of cold maceration before pressing. Fermentation occurs in stainless steel tanks at controlled temperature.
Aging:	Aged on the lees in stainless steel for 6 months with frequent batonnages.
Average age of vines:	14 years
Winemaker:	Valter Scarbolo
Tasting Notes:	The color is an intense straw yellow with copper hues. The aromas are that of golden delicious apples, honey and wild flowers. Additional time in the bottle before release lends harmonious structure and an elegant balance to this often simplified varietal.

