

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

Pinot Grigio XL

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.

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| Grape Varieties: | 100% Pinot Grigio |
| Location of Vineyards: | Mattia |
| Soil Composition: | Dark red clay consisting of alluvial deposits, minerals and calcare |
| Vinification: | Fruit is carefully selected from oldest vineyards. 50% of the fruit is de-stemmed, and then left with the skins for 4 days at controlled temperatures. After separating juice from skins, half is fermented in 500 Lt oak tonneaux and the remaining half in stainless steel tanks. The other half of the fruit undergoes a brief cold maceration and is transferred in stainless steel tanks for fermentation. |
| Aging: | Aged on the less in stainless steel and oak tonneaux for 9 months with frequent batonnages. Bottle aged for 6 months. |
| Average age of vines: | 14 years |
| Winemaker: | Valter Scarbolo |
| Tasting Notes: | A wine of Friulian tradition, Pinot Grigio ramato distinguishes itself by its luminous copper color. The nose exhibits wild strawberry, carob and nuances of rose petals. Expanding on the palate with generous body, revealing mature fruit and a kick of spice and personality. |

