

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

Sauvignon

2006

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% Sauvignon
Location of Vineyards:	Lara and Camposanto
Soil Composition:	Dark red clay consisting of alluvial deposits, minerals and calcare
Vinification:	Vinification begins with soft pressing of 50% of whole clusters immediately after harvesting. The 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 for 6 months with frequent batonnages
Average age of vines:	3-10 years
Winemaker:	Valter Scarbolo
Tasting Notes:	In Friuli, the climate and soil are ideal for the Sauvignon varietal, a grape which responds greatly to soil and climate conditions. On the nose, aromas of peaches, mango, bell pepper leaves, and sage. On the palate, a structured body delivers an evolution of flavors that harmonize with its intense bouquet.

