

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

Tocai

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% Tocai
Location of Vineyards:	Located on the river bank in Lauzacco.
Soil Composition:	Dark red clay consisting of alluvial deposits, minerals and calcare
Vinification:	Vinification begins with a soft pressing of only 60% whole clusters immediately after harvesting. The other 30% undergoes a brief cold maceration before pressing. Only 10% is slightly dried up. Fermentation occurs in stainless steel tanks at controlled temperatures.
Aging:	Aged on the lees in stainless steel for 6 months
Average age of vines:	3-10 years
Winemaker:	Valter Scarbolo
Tasting Notes:	In Friuli the Tocai Friulano is the most typical white grape. Of all regions in Italy, Tocai Friulano fully expresses its maximum potential. The varietal especially likes warm but well ventilated climate conditions. It exhibits aromas of wild flowers, almonds and in warmer growing seasons some tropical aromas. On the palate it is medium to full bodied and elegant with good acidity and subtle flavors of almonds.

