

# SCARBOLO

## CAMPO DEL VIOTTO



An intense deep ruby red color with pomegranate hues. Ripe notes of marasca cherries, sweet tobacco, dark chocolate and ripe wild berries. Intense on the palate, with soft sweet tannins and spiced persistent finish.

**Color:** Red

**Grapes:** 100% Merlot

**Soil:** Red Clay, alluvial deposits, minerals and chalk

**Age of Vines:** 25 Years old

**Altitude:** 50 m above sea level

**Aspect:** South/North

**Training System:** Guyot

**Yield per Hl/Ha:** 60 Hl/Ha

**Fermentation:** The first whole clusters harvested are dried out for about 20 days, then the fermentation occurs in small Oak Barrels. After the fermentation, barrels are sealed and the wine remains in contact with the skins until mid-December.

**Aging:** 2 Years in small Oak barriques; then 6 Months in the bottle prior to release

**Production:** 850 Cases

**Sustainably Produced** 😊

Represented by Soilair Selection

[Sevenfifty.com/scarbolocampodelviotto](https://www.sevenfifty.com/scarbolocampodelviotto)