

# SCARBOLO

## MY TIME



A bright gold color with brilliant highlights. Notes of ripe cantaloupe, papaya, honey and mandarin rind. Elegant, creamy palate with a persistent and generous minerality.

**Color:** White

**Grapes:** 40% Chardonnay, 30% Sauvignon, 30% Friulano

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

**Age of Vines:** 20 Years old

**Altitude:** 60 m above sea level

**Aspect:** South/North

**Training System:** Guyot

**Yield per Hl/Ha:** 80 Hl/Ha

**Fermentation:** The 3 different varieties are harvested and pressed together. After cold decantation, the fermentation occurs in 500L French Oak Barrels

**Aging:** 1 year in 500L French oak barrels with frequent batonnage (stirring on the fine lees); then at least 1 year in Stainless Steel and 4 Months of evolution in the bottle prior to release

**Production:** 850 Cases

**Sustainably Produced** 😊

Represented by Soilair Selection

[Seventy.com/scarbolomytime](https://seventy.com/scarbolomytime)