

SCARBOLO

PINOT GRIGIO IL RAMATO



Made in the Friulian “Ramato” style, this wine is bright copper in color, with a nose exhibiting apple, wildberries and fresh citrus. Generous and fresh but with a lasting finish.

Color: White

Grapes: 100% Pinot Grigio

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 HI/Ha: 80 HI/Ha

Vines per Ha: 5,500 vines/Ha

Fermentation: cold maceration followed by gentle pressing in stainless steel

Aging: on the lees for 5 months with frequent battonage

Production: 15,000 Cases

Sustainably Produced ☺

Represented by Soilair Selection

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