

SCARBOLO

PINOT GRIGIO 'IL RAMATO'



Made in the Friulian “Ramato” style, this wine is bright copper in color, with a nose exhibiting fresh strawberries and citrus. Refreshing and generous with a lasting finish.

Color: Copper

Grapes: 100% Pinot Grigio

Soil: Red clay, alluvial deposits, minerals and chalk

Altitude: 50 m

Age of Vines: 25 Years old

Yield: 80 HI/Ha

Vineyard Cru(s): Le Fredis, Codis, Mattia, and Cortello

Farming practices: sustainable

Yeast: cultured

Skin maceration: 1 day

Malolactic fermentation: partial

Fermentation: cold maceration for 1 day followed by gentle pressing into stainless steel

Aging: Stainless steel on the lees for 5 months with frequent battonage

Production: 30,000 bottles