

SCARBOLO

MERLOT



A Ruby red color with violet hues. On the nose, fragrant aromas of wild berries and herbaceous notes of violet. Soft and silky body with sweet tannins and balanced structure. A perfect wine to pair with salumi and roasted red meats.

Color: Red

Grapes: 100% Merlot

Soil: Red clay

Age of Vines: 20 Years old

Altitude: 50 m above sea level

Aspect: South/North

Training System: Guyot

Yield per HI/Ha: 70 HI/Ha

Fermentation: After destemming and pressing fermentation occurs in stainless steel tanks and Oak barrels, with skin contact and punching down.

Aging: 1 Year in 50% Oak barrels and 50% in Stainless Steel

Production: 25,200 bottles per year

Sustainably Produced 😊

Represented by Soilair Selection

[Sevenfifty.com/scarbolomerlot](https://seventy.com/scarbolomerlot)