

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.

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

Soil: Red clay, alluvial deposits, minerals and chalk

Altitude: 60m

Age of Vines: 20 Years old

Yield: 80 HI/Ha

Vineyard Cru(s): Lara, Cusins

Farming practices: sustainable

Yeast: cultured

Skin maceration: none

Malolactic fermentation: partial

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, then at least 1 year in stainless steel and 4 months of evolution in the bottle prior to release

Production: 4,000 bottles per year