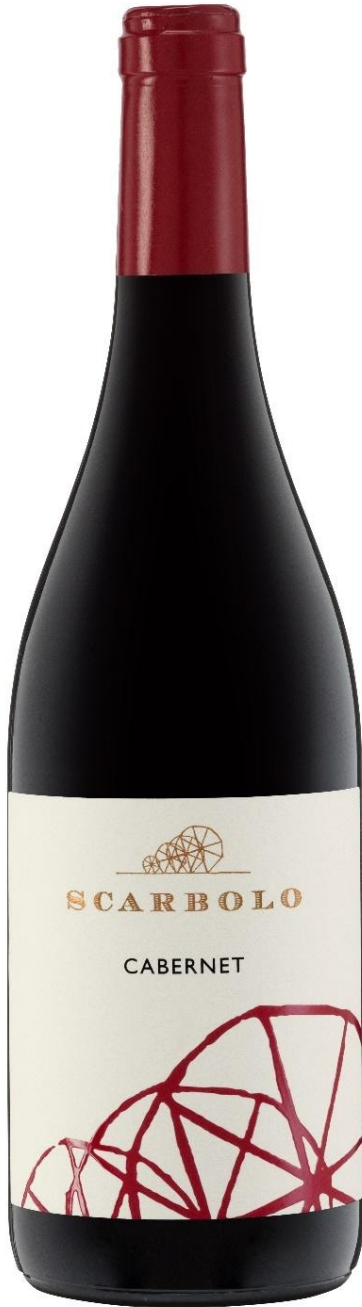


SCARBOLO

CABERNET



A deep ruby red in color. Intense on the nose with notes of black pepper and raspberries. Robust full bodied with rich jammy tannins. A perfect wine to pair with roasts, fatty meats, aged cheeses and savory pasta dishes.

Color: Red

Grapes: 70% Cabernet Franc, 30% Cabernet Sauvignon

Soil: Red clay, alluvial deposits, minerals and chalk

Altitude: 50 m

Age of Vines: 20 Years old

Yield: 60 Hl/Ha

Farming practices: sustainable

Yeast: cultured

Skin maceration: 2 weeks

Malolactic fermentation: yes

Fermentation: The grapes are destemmed and pressed, the fermentation occurs in stainless steel tanks, with skin contact and follature

Aging: 10 months in oak tonneaux, then 4 months in the bottle prior to release

Production: 4,000 bottles per year