


SCARBOLLO

Sauvignon


2018

Golden instead of blanc

Intense straw yellow. Bouquet of peach, tropical fruit and tomato leaves. Soft texture, generous structure, and a well balanced freshness revealing a long finish characterized by tropical fruits.

 Aperitifs, fish, herbed frittatas

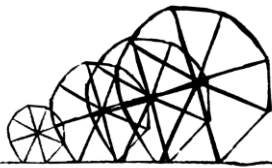
Standout chef pairing: Fritto misto with squid, artichoke + arugula @ Vetri Cucin (Philadelphia, USA)

 Men at Work – Down Under

 10 years

JAMESSUCKLING.COM 

90 points




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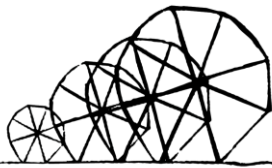
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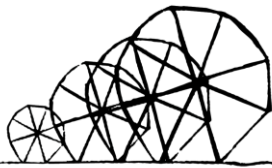
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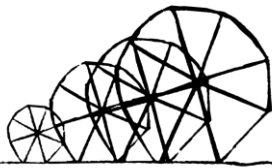
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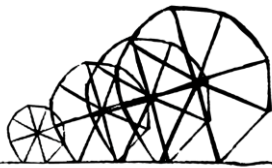
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