



2010 Mistura

Blend: 67% Merlot
33% Cabernet Franc

Analysis: pH 3.35, TA 6.8, Alcohol 13.3%

Harvest: 10-13-2010

Production: 123 cases

Vineyard: Onabay Vineyards

Bottled: 07-27-12

Barrel aging: 19 months in French & American barrique barrels

Released: 04/01/2013

Notes: The wine was crushed and pressed off after 22 days of maceration with the grape skins. Fermentation was completed in a stainless steel tank for another 26 days and then moved to barrels. The wine received a total of 7 rackings and was bottled unfiltered and un-fined.

2010 Mistura: Our Mistura, an Italian word for mixture, opens with aromas of blackberry, blueberry, and anise. Flavors of ground espresso bean, cedar, and cocoa powder lead into a smooth texture with a silky mouth feel.

About Us

Scarola Vineyards is a small Long Island Winery dedicated to sustaining a family tradition begun generations ago in Bari, Italy, where proprietor Frank Scarola's parents were farmers and winemakers. In 1960 Frank and his family came to the United States, where they settled in New York City and continued the family tradition of producing delicious Vino.

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