



MARCO  
SCOLARIS

#VinoStagelio  
OITgeas  
OMITIA

Throughout our history we have always attempted to convey from the land to the stem glass the tipicity and organoleptic properties of the produced grape varieties, while distributing our wines in Italy and all over the world. The historic four generations old vitrified cement vats ensure a better stability, harmony and integrity of the fruit notes which highlight each grape variety. In addition there are some other particular wines.

The unmistakable white and black line on each label stylizes the geographical area with the mild and rolling hills of Collio and it represents a distinctive mark of the company evolution.

**Marco Sclaris: an elegant, structured, rich, sincere and democratic wine ... "The Smart Wine of Collio".**



AZIENDA  
MARCO  
SCOLARIS

*vini dal 1924*



**The Wine cellar of Marco Sclaris has been producing a full range of wines signed DOC Collio for already four generations, from the 1924.**

The wines that we make come from autochthonous and international grape varieties. We represent one of the first historical Wine cellars of the Collio area, a family run but structured enterprise, we serve Ho.re.Ca on all levels and we are engaged in environmental sustainability. Our mission is the constant research of a perfect balance between what nature offers to us and the man's hand.

We always maintain the commitments undertaken with our customers, that's why we define ourselves a solid and reliable company, a company with "a straight back".



### Malvasia Doc Collio

**Visual:** glossy straw  
**Fragrance:** fruity, mineral, it has a hint of peach and white flower  
**Taste:** smooth and elegant taste, with a charming freshness  
**Pairing:** It perfectly blends with seafood or greens rich dishes, baked fish or poultry meat  
**Temperature:** 12-14° C  
**Refinement:** 8 months in cement and aged in bottle for 2 months



### Ribolla Gialla Doc Collio

**Visual:** deep straw yellow with greenish hues  
**Fragrance:** floral, citrus and exotic fruit notes  
**Taste:** full bodied, smooth, fresh, slightly citrusy. Delicate persistence and aromatic backbone  
**Pairing:** perfect as appetizer, with cheese, battered vegetables and seafood  
**Temperature:** 12°-14° C  
**Refinement:** 3 months in cement tanks and aged in bottle for 2 months



### Traminer Aromatico IGT

**Visual:** straw yellow with greenish hues  
**Fragrance:** aromatic, rose hips, white pepper and exotic fruit  
**Taste:** dry, aromatic, persistent  
**Pairing:** asparagus risotto, raw oysters, sushi, marinated sea bass fillet  
**Temperature:** 12°-14° C  
**Refinement:** 3 months in cement tanks and aged in bottle for 2 months



### Friulano Doc Collio

**Visual:** very bright straw colour with greenish hues  
**Fragrance:** scent of apple, pear and dried herbs, with a typical end of almond  
**Taste:** it has a good smoothness to taste. Catchy balance between the apple notes and the vibrant freshness, slightly bitter  
**Pairing:** grilled sea bass or umbrine, raw ham and artisanal salami  
**Temperature:** 12-14° C  
**Refinement:** 3 months in cement tanks and aged in bottle for 2 months



### Chardonnay Doc Collio

**Visual:** light straw with clear greenish tinge  
**Fragrance:** a spring bouquet with light hints of white-fleshed fruit  
**Taste:** full and rounded, the finesse of the alcohol perfectly blends with the marked freshness  
**Pairing:** appetizers, cured meats and with seafood  
**Temperature:** 12°-14° C  
**Refinement:** 3 months in cement tanks and aged in bottle for 2 months



### Sauvignon Doc Collio

**Visual:** straw yellow with bright reflections  
**Fragrance:** sensations of yellow pepper, pineapple, sage, peach and a note of tomato leaf  
**Taste:** soft and elegant structure, with a long aromatic finish  
**Pairing:** Mushrooms risotto, tuna carpaccio, shellfish spaghetti, grilled fish  
**Temperature:** 12-14° C  
**Refinement:** 3 months in cement tanks and aged in bottle for 2 months



### Pinot Grigio Doc Collio

**Visual:** straw yellow with ash grey hues  
**Fragrance:** fresh fruit, almost exotic, with acacia-blossom and bread crust  
**Taste:** on the palate it has a solid structure, determined and gentle as well. Temperate grace  
**Pairing:** shellfish spaghetti, baked fish  
**Temperature:** 12°-14° C  
**Refinement:** 3 months in cement tanks and aged in bottle for 2 months



### Verduzzo Friulano IGT Venezia Giulia

**Visual:** intense and brilliant golden yellow  
**Fragrance:** defined hints of candied fruit and spices of ancient pharmacies  
**Taste:** soft and aristocratic, sweet and slightly tannic. Features a honey finish  
**Pairing:** blue cheeses with honey and mustard, Gubana, Strudel, pastries  
**Temperature:** 12-14° C  
**Refinement:** 3 months in cement tanks and aged in bottle for 2 months



## Cabernet Sauvignon Doc Collio

**Visual:** deep ruby red  
**Fragrance:** intense bouquet with a berry jam over a vanilla bottom  
**Taste:** full-bodied and aromatic. Dry, smooth and persistent  
**Pairing:** salami with balsamic vinegar, gnocchi and marsh birds ragu, stewed hare  
**Temperature:** 16-18° C  
**Refinement:** aged in oak barrels for 9 months and in bottle for 3 months



## Schioppettino IGT Venezia Giulia

**Visual:** bright red with garnet shades  
**Fragrance:** blackberry, blueberry, blackcurrant, blasts of spices and pepper  
**Taste:** well-balanced colour, persistent, captures with its pleasant structure  
**Pairing:** seasoned and blue cheese, exotic meat skewers, berry pie, chestnuts  
**Temperature:** 14-16° C  
**Refinement:** 5 months in cement tanks and aged in bottle for 2 months



## Refosco dal P.R. DOC Friuli-Isonzo

**Visual:** deep ruby  
**Fragrance:** scent of blackberry that melts with mature red fruits  
**Taste:** dry and austere taste. A nice body, with delicate and rounded tannins  
**Pairing:** mixed grills, gnocchi and meat sauce, goulasch, veal shank  
**Temperature:** 14-16° C  
**Refinement:** 5 months in cement tanks and aged in bottle for 2 months



## Ocelot

**Visual:** deep red with garnet shades  
**Fragrance:** spicy, intense, notes of brandied cherries  
**Taste:** full-bodied, wide and ethereal, rich in spicy hints  
**Pairing:** a meditation wine or with fat meats of stewed or roasted wild animals  
**Temperature:** 14-16° C  
**Refinement:** aged in oak barrels for 6 years and in bottle for 6 months



## Cabernet Franc Doc Collio

**Visual:** ruby red with slightly dark tinges  
**Fragrance:** spicy, vegetal and balsamic. Hint of red pepper and pepper  
**Taste:** soft and tannic structure, with a strong note  
**Pairing:** gnocchi and bushmeat ragu, spicy stew, jugged hare, barbecue  
**Temperature:** 14-16° C  
**Refinement:** 5 months in cement tanks and aged in bottle for 2 months



## Ribolla Rosè Spumante Brut

**Visual:** bright cherry red with onion skin highlights  
**Fragrance:** fruity with rose hints, sour cherries and raspberries  
**Taste:** solid body and balanced flavour  
**Pairing:** trendy appetizer, with fish and white meat  
**Temperature:** 10°  
**Refinement:** refermentation with the "Martinotti Method" for 6 months



## Merlot Doc Collio

**Visual:** ruby red with purple hues  
**Fragrance:** violets, blackberry, raspberry, plum and cherry  
**Taste:** dry, full and rightly tannic. An unexpected smoothness mitigates the bitter bottom  
**Pairing:** mixed cold cuts, barley with beans, stewed or grilled meat with cabbage  
**Temperature:** 14-16° C  
**Refinement:** 5 months in cement tanks and aged in bottle for 2 months



## Ribolla Gialla Spumante Brut

**Visual:** brilliant straw-yellow colour  
**Fragrance:** acacia flowers and citrus fruit  
**Taste:** rich and aromatic with a breadcrumb aftertaste  
**Pairing:** appetizer, finger food, rice and pasta entrees, shellfish and steamed fish  
**Temperature:** 10°  
**Refinement:** refermentation with the "Martinotti Method" for 6 months



## **Scolaris Vini**

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