



SCARBOLO

Pinot Grigio Mepari 2021



Mepari is our interpretation of this cultivar in white and with it we seek to honor its ethereal and complex character. This wine embodies our dream of sharing a vision of non-macerated Pinot Grigio that looks over an otherwise narrow and shallow one. On the contrary, with Mepari the cultivar highlights a character beyond its skin, one that is read through the clear traits of Pozzut, the vineyard it is sourced from, which put a spotlight on tension and structure, with a wide and layered mouthfeel.

Vintage 2021 was characterized by a vegetative delay that carried through to the productive phase, gifting us with grapes that ripened slowly and uniformly, also thanks to the year's meaningful diurnal shifts. Together with a full phenolic maturation, this millésime resulted in higher-than-average alcohol and acidity, translating to a dense and consistent mouthfeel.

Vineyard Grapes are sourced from Pozzut, a vineyard located on alluvial deposits of dolomitic limestone origins. The eastern segment is our oldest plot of Pinot Grigio and its soil is loam, with abundant gravels, a sub-alkaline pH, a reasonable amount of limestone, and medium-high concentrations of organic matter. Pozzut covers 2,9 hectares (the grapes for this wine are sourced exclusively from the oldest 1,4) and it's populated by 5.553 vines per hectare, single Guyot-trained, with an average age of 26 years. This year it gifted us 79 ql/ha.

Variety 100% Pinot Grigio.

Harvest We picked by hand, in baskets, during the earliest and coolest morning hours of September 10 and 11.

Vinification Once destemmed and crushed, we immediately pressed the grapes. Maceration is not an option while seeking its white expression, and hence we favored the extraction of aromatic precursors through the stabulation of the must. Alcoholic fermentation took place with the aid of commercial yeasts at a controlled temperature, starting in a stainless-steel vat and coming to an end in a 20-hl barrel. The wine, unforced, did not carry out a malolactic fermentation.

Ageing Mepari evolved for 22 months on the fine lees, first in the fermentation barrel and then in a stainless-steel vat. We performed bâtonnages over the course of the first three months. The wine rested in bottles for 10 months before release.

Tasting notes Serve at 13°C, 60 minutes after uncorking.

Alcohol content 13,37	Total acidity 5,77 g/L	Volatile acidity 0,40 g/L	Lactic acid 0,05 g/L	Malic acid 0,90 g/L	Total So2 77,00 mg/L
pH 3,35	Dry extract 23,20 g/L	Glc. + fru. 3,50 g/L			



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Vintage 2022 was a fluctuating and surprising one. We will remember its hot and dry weather in late summer, which caused a temporary shutdown of the vine and a consequential and serendipitous wardship of acidity, later carried on to the wine, hence capable of supporting the structure and weight of this vintage.

Vineyard Grapes are sourced from Pozzut, a vineyard

located on alluvial deposits of dolomitic limestone origins. The eastern segment is our oldest plot of Pinot Grigio and its soil is loam, with abundant gravels, a sub-alkaline pH, a reasonable amount of limestone, and medium-high concentrations of organic matter. Pozzut covers 2,9 hectares (the grapes for this wine are sourced exclusively from the oldest 1,4) and it's populated by 5.553 vines per hectare, single Guyot-trained, with an average age of 27 years. This year it gifted us 80 ql/ha.

Variety 100% Pinot Grigio.

Harvest We picked by hand, in baskets, during the earliest and coolest morning hours of September 7.

Vinification Once destemmed and crushed, we immediately pressed the grapes. Maceration is not an option while seeking its white expression, and hence we favored the extraction of aromatic precursors through the stabulation of the must. Alcoholic fermentation took place with the aid of native and autochthonous yeasts (prepared through a pied de cuve directly in each vineyard) at a controlled temperature, starting in a stainless-steel vat and coming to an end in a 20-hl barrel. The wine naturally completed a partial malolactic fermentation.

Ageing Mepari evolved for 17 months on the fine lees, first in the fermentation barrel and then in a stainless-steel vat. We performed bâtonnages over the course of the first three months. The wine rested in bottles for six months before release.

Tasting notes Serve at 13°C, 60 minutes after uncorking.

Alcohol content 12,82	Total acidity 4,89 g/L	Volatile acidity 0,46 g/L	Lactic acid 0,45 g/L	Malic acid 0,11 g/L	Total So2 101,00 mg/L
pH 3,46	Dry extract 22,20 g/L	Glc. + fru. 0,62 g/L			