SCARBOLO

Pinot Grigio Mepari 2024



Mepari is our interpretation of this cultivar in white. A wine through which we seek to honour its most ethereal and subtle character. With it, we shape the dream of moving beyond the equation “Pinot Grigio in white = trivial wine.” On the contrary, here the grape finds vital expression beyond its skin; the wine distinctly reflects the traits of Pozzut, voicing its distinctive tension and structure.

Of 2024, we will remember the high temperatures and scant showers. With phytosanitary pressure all but absent, grapes were able to extend phenolic accumulation on the vine; combined with a return of stabulation, this vintage of Mepari expresses unprecedented structure and breadth. For the first time, a small portion was pressed whole clusters.

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 28 years. This year it gifted us 41 ql/ha.

Variety 100% Pinot Grigio.

Harvest We picked in baskets, in the earliest and coolest hours of September 1.

Vinification The majority of the grapes, once destemmed and without being crushed, were immediately pressed. After 48 hours of must stabulation, alcoholic fermentation took place with the aid of native and autochthonous yeasts (thanks to a pied de cuve prepared directly in the vineyard) at a controlled temperature, starting in a stainless-steel vat and coming to an end in a 20-hl cask. A smaller portion was instead pressed as whole clusters, then following the same path of the mass.

Élevage Mepari came of age in cask over the course of 12 months, on the fine lees, never resuspended. The wine rested in the bottle for 12 months before release.

Tasting notes Serve at 14°C, the cellar temperature, one hour after uncorking, without decanting.

Alcohol content 14,26	**Total acidity** 5,98 g/L	**Volatile acidity** 0,31 g/L	**Lactic acid** 1,23 g/L	**Malic acid** <0,05 g/L	**Total So2** 78,00 mg/L
pH 3,35	**Dry extract** 20,25 g/L	**RS** <1,00 g/L	**Appellation** Friuli Grave DOC	**Production in bottles** 2.600 standard, 50 magnum	

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