



# SCARBOLO

## Pinot Grigio Pipinot 2023



Through the traditional “ramato” vinification, Pipinot allows us to speak in a contemporary and straightforward way about Pinot Grigio, highlighting its primary notes. This is our only wine released within one year from harvest and we regard it as our vintage witness and the ambassador of the cultivar’s varietal notes.

2023, with its copious rains, was the most challenging vintage of the past decade. Phytosanitary consequences were heavy and in fact we worked a thorough pre-harvest thinning, which rewarded us with healthy and strong pieds de cuve (a question mark in a vintage like this one, with frequent treatments) and also allowed us to protract the maceration as per usual, despite “weaker” skins.

**Vineyard** Grapes are sourced from two different vineyards located on alluvial deposits of dolomitic

limestone origins. Bicinins (3,3 hectares, Guyot, 17 years old average, 5.552 plants/ha, 59 ql/ha) lies on loam soils, with a fair presence of gravels, and a meaningful amount of organic matter. Pozzut nuovo (1,5 hectares, Guyot, 20 years old average, 5.553 plants/ha, 43 ql/ha) is characterized by loam soil, with abundant gravels, a reasonable amount of limestone, and medium-high concentrations of organic matter. Then, Codis Ovest (1,5 hectares, Guyot, 18 years old average, 5.553 plants/ha, 47 ql/ha), identified by an almost total absence of gravels and a fair presence of iron. Finally, Curtiel (2,6 hectares, Guyot, 18 years old average, 5.000 plants/ha, 33 ql/ha), connoted by a fair amount of gravels and sand, on top of being the vineyard with the second highest concentration of limestone.

**Variety** 100% Pinot Grigio.

**Harvest** We picked the grapes by machine during the earliest, coolest morning hours of September 10 and 13.

**Vinification** Once destemmed and crushed, we placed the berries in stainless steel vats, where they macerated for roughly a day, until the cap is formed – during this phase, we favored extraction through pump-overs. 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 in stainless-steel vats. The wine naturally completed a partial malolactic fermentation.

**Ageing** Pipinot evolved in 20 hl + foudres for seven months on the fine lees. Considering the vintage, we limited bâtonnages to the first two months. Once assembled and bottled, the wine rested in bottles for two months before release.

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

<b>Alcohol content</b> 13,68	<b>Total acidity</b> 3,82 g/L	<b>Volatile acidity</b> 0,32 g/L	<b>Lactic acid</b> 1,25 g/L	<b>Malic acid</b> 0,42 g/L	<b>Total So2</b> 44,00 g/L
<b>pH</b> 3,91	<b>Dry extract</b> 27,40 g/L	<b>Glc. + fru.</b> 0,39 g/L			