SCARBOLO

Pinot Grigio Pipinot 2024



Ramato vinification allows us, through Pipinot, to honour the tradition of Pinot Grigio, bringing its most genuine traits to the fore. It is our only communal interpretation of the cultivar – from multiple vineyards – and for this reason we regard it as a crystal-clear witness to the complexity of our terroirs.

We will remember 2024 for its high temperatures and relatively scarce showers. Phytosanitary pressure was all but absent, and this allowed us to extend the phenolic ripening of the grapes on the vine. Despite this, and almost paradoxically, the summer climatic conditions at the same time depleted this wealth. With this vintage, the Curtiel vineyard was abandoned. For the first time, moreover, a small portion of the mass was macerated until cap rise, allowing a livelier extraction. The alcohol concentration reflects, once again, the climatic pattern of the vintage.

Vineyards Grapes are sourced from all three of our Pinot Grigio vineyards, located on alluvial deposits of dolomitic limestone origins. Bicinins (3,3 hectares, Guyot, 18 years old average, 5.552 plants/ha, 69 ql/ha) lies on loam soil with a fair amount of gravels and a significant presence of organic matter. Pozzut Ovest (1,5 hectares, Guyot, 21 years old average, 5.553 plants/ha, 52 ql/ha) is characterised by loam soil, abundant gravels, a reasonable presence of limestone, and medium-high concentrations of organic matter. Then, Codis Ovest (1,5 hectares, Guyot, 19 years old average, 5.553 plants/ha, 58 ql/ha), characterised by an almost total absence of gravels and a fair presence of iron.

Variety 100% Pinot Grigio.

Harvest We picked by hand during the earliest morning hours of August 24-31 and September 2.

Vinification Once destemmed and without being crushed, grapes were placed in the press, where maceration occurred, lasting about 24 hours (while a small portion macerated in a vat until cap rise). Alcoholic fermentation took place with the aid of native and autochthonous yeasts (thanks to pieds de cuve prepared in each vineyard) at a controlled temperature in stainless-steel vats.

Élevage Pipinot came of age in 20-hl casks over the course of 12 months, on the fine lees, never resuspended. Following assemblage and a brief settling period, the wine rested in the bottle for nine months before release.

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

Alcohol content 13,73	**Total acidity** 3,85 g/L	**Volatile acidity** 0,25 g/L	**Lactic acid** 1,11 g/L	**Malic acid** <0,05 g/L	**Total So2** 79,00 mg/L
pH 3,63	**Dry extract** 18,82 g/L	**RS** <1,00 g/L	**Appellation** IGT Venezia Giulia		

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