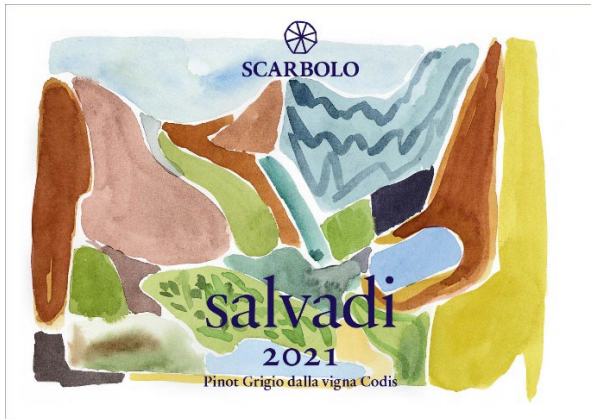




SCARBOLO

Pinot Grigio Salvadi 2021



Maceration has become a spokesperson of Pinot Grigio's heritage and its bond with the Friulian winegrowing community. Salvadi is our interpretation of the style and with this wine we wish to share the cultivar's expressive gentleness.

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 Codis, a vineyard located on alluvial deposits of dolomitic limestone origins. It sits within a gifted section of Grave, characterized by highly silty soils. This vineyard in particular is characterized by a more neutral pH than

all others, almost complete absence of gravels, and a high concentration of iron. Only the eastern portion, subject to millerandage, is appointed to this wine. Codis has an average vine age of 17 years and spreads over a total of 3,3 hectares. 5.553 single guyot-trained vines per hectare populate this vineyard. This vintage gifted us 65 ql/ha.

Variety 100% Pinot Grigio.

Harvest We picked by hand, in baskets, during the earliest and coolest morning hours from September 11 to the 14.

Vinification Once destemmed and crushed, the berries were placed in open tonneaux, where maceration occurred. During this phase, 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 – we favored extraction through delicate punch-downs. We racked and pressed after almost three weeks of skin contact. The wine naturally completed an almost total malolactic fermentation.

Ageing Salvadi evolved in tonneaux for 22 months on the fine lees. We performed bâtonnages over the course of the first three months. Following a brief period in stainless steel for assemblage, the wine rested in bottles for 10 months before release.

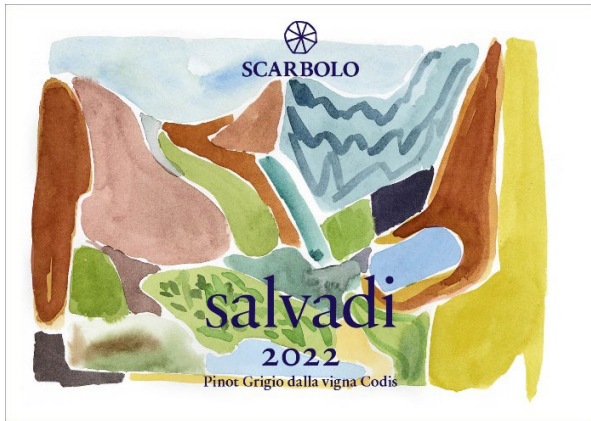
Tasting notes Serve at 15°C, 60 minutes after uncorking.

Alcohol content 13,86	Total acidity 4,76 g/L	Volatile acidity 0,41 g/L	Lactic acid 1,01 g/L	Malic acid 0,08 g/L	Total So2 71,00 mg/L
pH 3,63	Dry extract 22,90 g/L	Glc. + fru. 0,4 g/L			



SCARBOLO

Pinot Grigio Salvadi 2022



Maceration has become a spokesperson of Pinot Grigio's heritage and its bond with the Friulian winegrowing community. Salvadi is our interpretation of the style and with this wine we wish to share the cultivar's expressive gentleness.

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 Codis, a vineyard located on alluvial deposits of dolomitic limestone origins. It sits within a gifted section of Grave, characterized by highly silty soils. This vineyard in particular is characterized by a more neutral pH than all others, almost complete absence of gravels, and a

high concentration of iron. Only the eastern portion, subject to millerandage, is appointed to this wine. Codis has an average vine age of 18 years and spreads over a total of 3,3 hectares. 5.553 single guyot-trained vines per hectare populate this vineyard. This vintage gifted us 111 ql/ha.

Variety 100% Pinot Grigio.

Harvest We picked by hand, in baskets, during the earliest and coolest morning hours of August 30 and September 1.

Vinification Once destemmed and crushed, we placed the berries in open tonneaux, where maceration occurred. During this phase, 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 – we favored extraction through delicate punch-downs. We racked and pressed after a little more than two weeks of skin contact. The wine naturally completed an almost total malolactic fermentation.

Ageing Salvadi evolved in barriques for 17 months on the fine lees. We performed bâtonnages over the course of the first three months. Following a brief period in stainless steel for assemblage, the wine rested in bottles for six months before release.

Tasting notes Serve at 15°C, 60 minutes after uncorking.

Alcohol content 13,40	Total acidity 4,92 g/L	Volatile acidity 0,55 g/L	Lactic acid 0,82 g/L	Malic acid 0,08 g/L	Total So2 96,00 mg/L
pH 3,51	Dry extract 23,20 g/L	Glc. + fru. 0,33 g/L			