SCARBOLO

Pinot Grigio Salvadi 2024



Skin-fermented Pinot Grigio stands as a living testament to the deep-rooted bond between Friuli's winegrowing community and this variety. Salvadi is our interpretation, and with this wine we wish to share its expressive delicacy.

While the climate of 2024 set the conditions for a prolonged ripening of the grapes, the intense heat caused sunburn, especially on the Pinot Grigio clusters. Despite the obvious sorting of the affected grapes, this Salvadi reflects the vintage, expressing a full character and a broad structure. The use of stems, in its second year, and the extremely gentle management of the cap were fundamental in ensuring nerve and dynamism in the wine.

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 is characterised by a more neutral pH than all the others, an almost total absence of gravels, and a high concentration of iron. The grapes for this wine are picked exclusively from the eastern portion, subject to a fortuitous millerandage. Codis has an average vine age of 19 years and consists of 3,3 hectares in total. It is populated by 5.553 vines per hectare, single Guyot-trained, which gifted us 54 ql/ha.

Variety 100% Pinot Grigio.

Harvest We picked in baskets on the morning of September 2.

Vinification The grapes, mostly destemmed without crushing and in small part still on the stems, were placed in open tonneaux, where maceration occurred. During this phase, 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. Extraction was very gentle, having opted for delicate wetting of the cap rather than the traditional punch-downs. After about two weeks of skin contact, the masses were racked.

Élevage Salvadi came of age in tonneaux over the course of 12 months, on the fine lees. Following assemblage and an additional, 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 14,58	**Total acidity** 6,59 g/L	**Volatile acidity** 0,67 g/L	**Lactic acid** 2,17 g/L	**Malic acid** <0,05 g/L	**Total So2** **41**,00 mg/L
pH 3,59	**Dry extract** 24,26 g/L	**RS** 4,59 g/L	**Appellation** Friuli Grave DOC	**Production in bottles** 3.850 standard, 50 magnum	

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