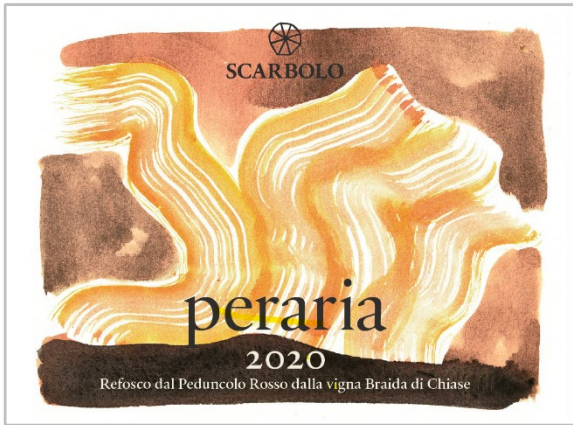




SCARBOLO

Refosco dal Peduncolo Rosso Peraria 2020



We thoroughly weighed the idea on whether to work on another single-varietal wine, especially a red one, as we feared it might be a source of distraction. At the same time, vinifying Refosco dal Peduncolo Rosso – the native variety best suited for our terroirs – feeds and contaminates us with ideas for our work with other the cultivars, also giving us the chance to express ourselves with a grape we believe still has a few aces to reveal up its sleeve.

2020 was a balanced vintage, which allowed us to forgo the portion of dried grapes. Starting with this vintage, we increased the portion of wine ageing in tonneaux. The wine highlights a more varietally aromatic bouquet and a gentler structure than the previous vintage.

Vineyards Grapes are sourced from Braida di Chiase, a vineyard located on alluvial deposits of dolomitic

limestone origins. Soil, with few gravels, is of silt-loam texture, rich in organic matter, and with a limited percentage of silt. The vineyard extends over 0,8 hectares, single Guyot-trained, with 5.796 vines per hectare and an average age of 16 years. This year it gifted us with 88 ql/ha.

Variety 100% Refosco dal Peduncolo rosso.

Harvest We picked by hand, in baskets, during the earliest and coolest morning hours of September 21.

Vinification Once destemmed and crushed, part of the grapes were placed in open tonneaux and the rest in stainless-steel vats. During this phase, alcoholic fermentation occurred with the aid of commercial yeasts at a controlled temperature. We favored extraction through pump-overs and punch-downs over the course of the first three months. After that, we racked the wine.

Ageing Peraria evolved in barriques and tonneaux for 34 months. Following assemblage and a brief passage in stainless steel, the wine rested in bottles for eight months before release.

Tasting notes Serve at 17°C, 60 minutes after uncorking.

Alcohol content 14,03	Total acidity 5,07 g/L	Volatile acidity 0,88 g/L	Lactic acid 1,28 g/L	Malic acid 0,05 g/L	Tartaric acid 0,71 g/L
pH 3,72	Dry extract 27,60 g/L	Glycerin 9,67 g/L	Residual sugar 0,20 g/L	Total So2 67,00 mg/L	