SCARBOLO

Refosco dal Peduncolo Rosso Peraria 2024



Refosco dal Peduncolo Rosso is the sole autochthonous cultivar we grow and the source of our only red wine.

After years of trials, the 2024 vintage is the first true testing ground of this wine that we are ready to share. A characteristic of Refosco that has always fascinated us is its expressiveness, prone to extremes. Eager to share a more graceful and primary drinkability of this grape, while ensuring finesse and delicacy in the wine, we decided to adopt a semi-carbonic vinification: the varietal tannin (rather than the one from wood) ensuring balance on the palate and, at the same time, a lively and bright fruit.

Vineyard Grapes are sourced from Braida di Chiase, a vineyard located on alluvial deposits of dolomitic limestone origins. The soil, with a weak presence of gravels, is of silt loam texture; it has rich organic matter and a limited contribution of limestone. The vineyard extends over 0,8 hectares of single Guyot-trained vines, with 5.796 vines per hectare and an average age of 17 years. This year it gifted us 71 ql/ha.

Variety 100% Refosco dal Peduncolo rosso.

Harvest We picked in baskets on the morning of September 18.

Vinification The grapes, half destemmed without crushing and half 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 favoured through delicate wetting of the cap, in alternation to the traditional punch-downs. After about two weeks of skin contact, the masses were racked off.

Élevage Peraria came of age in a 20-hl cask and 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 12,40	**Total acidity** 6,07 g/L	**Volatile acidity** 0,73 g/L	**Lactic acid** 1,97 g/L	**Malic acid** <0,05 g/L	**Total So2** 50,00 mg/L
pH 3,54	**Dry extract** 22,66 g/L	**RS** 2,32 g/L	**Appellation** Friuli Grave DOC	**Production in bottles** 3.800 standard, 50 magnum	

Azienda Agricola Scarbolo
Lauzacco, Italia — T +39 0432 675 612
info@scarbolo.com — scarbolo.com