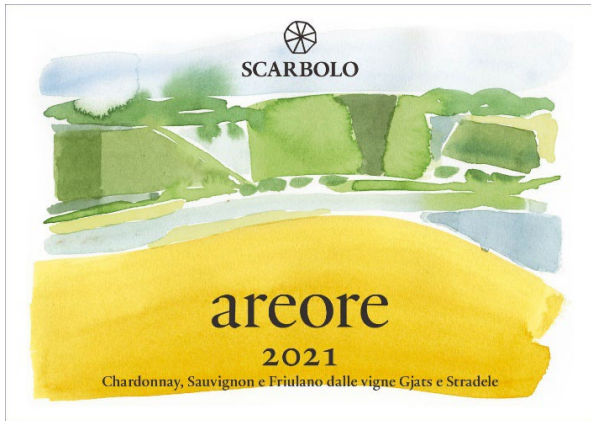




SCARBOLO

White field blend Areore 2021



Field blends are an iconic expression of Friuli's modern wine culture. We are profoundly fascinated by the casual complexity this age-old method is capable of, and we make it ours with Areore.

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. Each and every year, co-fermentation implies a one-of-a-kind mediation between the ripening moment of each grape. This year, an almost perfectly aligned ripening of the three varieties allowed Sauvignon to stand tall and palpable, also thanks to a one year older barrels.

Vineyards Grapes are sourced from two different

vineyards located on alluvial deposits of dolomitic limestone origins. The first one is Stradele, characterized by loam soils, a fair gravel distribution, and significant amounts of organic matter. Its vines, single Guyot-trained with a density of 5.333 vines per hectare, are 21 years old on average and cover 1,8 hectares. From this vineyard we picked Chardonnay (91 ql/ha) and Sauvignon (69 ql/ha). The second is Gjats, which Tocai Friulano calls home. The soil, silty and with very little limestone, is special because of its concentration of organic matter, the highest among all our vineyards. It extends over 0,9 single Guyot-trained hectares, with 5.790 vines per hectare and an average age of 17 years. This year it gifted us with 101 ql/ha.

Varieties 40% Chardonnay, 30% Sauvignon, 30% Tocai Friulano.

Harvest We picked by hand, in baskets, over the entire days of September 14 and 15.

Vinification Starting with Tocai Friulano and closing with Sauvignon, grapes were destemmed, crushed, and gradually transferred to the press, where they macerated at a controlled temperature until the following day. 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, starting in a stainless-steel vat and coming to an end in tonneaux. The wine naturally completed a total malolactic fermentation.

Ageing Areore evolved in tonneaux for 22 months on the fine lees. We performed bâtonnages over the course of the first three months. The wine rested in bottles for 10 months before release.

Tasting notes Serve at 13°C, 60 minutes after uncorking.

Alcohol content 14,24	Total acidity 6,13 g/L	Volatile acidity 0,46 g/L	Lactic acid <0,05 g/L	Malic acid 0,90 g/L	Total So2 76,00 mg/L
pH 3,30	Dry extract 24,00 g/L	Glc. + fru. 3,10 g/L			



SCARBOLO

White field blend Areore 2022



Field blends are an iconic expression of Friuli's modern wine culture. We are profoundly fascinated by the casual complexity this age-old method is capable of, and we make it ours with Areore.

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. Each and every year, co-fermentation implies a one-of-a-kind mediation between the ripening moment of each grape. This 2022 highlights instead the aromas of Tocai Friulano, with precursors of Sauvignon inhibited by August's heat, hence reducing their expressiveness in the wine.

Vineyards Grapes are sourced from two different

vineyards located on alluvial deposits of dolomitic limestone origins. The first one is Stradele, characterized by loam soils, a fair gravel distribution, and significant amounts of organic matter. Its vines, single Guyot-trained with a density of 5.333 vines per hectare, are 22 years old on average and cover 1,8 hectares. From this vineyard we picked Chardonnay (43 ql/ha) and Sauvignon (80 ql/ha). The second is Gjats, which Tocai Friulano calls home. The soil, silty and with very little limestone, is special because of its concentration of organic matter, the highest among all our vineyards. It extends over 0,9 single Guyot-trained hectares, with 5.790 vines per hectare and an average age of 16 years. This year it gifted us with 108 ql/ha.

Varieties 40% Chardonnay, 30% Sauvignon, 30% Tocai Friulano.

Harvest We picked by hand, in baskets, over the entire day of September 9 and 10.

Vinification Starting with Tocai Friulano and closing with Sauvignon, grapes were destemmed, crushed, and gradually transferred to the press, where they macerated at a controlled temperature until the following day. 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, starting in a stainless-steel vat and coming to an end in tonneaux. The wine naturally completed a partial malolactic fermentation.

Ageing Areore evolved in tonneaux for 17 months on the fine lees. We performed bâtonnages over the course of the first three months. The wine rested in bottles for six months before release.

Tasting notes Serve at 13°C, 60 minutes after uncorking.

Alcohol content 13,62	Total acidity 4,89 g/L	Volatile acidity 0,55 g/L	Lactic acid 0,77 g/L	Malic acid 0,07 g/L	Total So2 114,00 mg/L
pH 3,54	Dry extract 21,90 g/L	Glc. + fru. 0,73 g/L			