



# SCARBOLO

## Uvaggio bianco Areore 2023



Co-fermenting is a profound expression of wine culture in Friuli. With Areore, we choose to embrace this heritage and the spontaneous complexity that this ancestral method can reveal.

The 2023 vintage, marked by persistent rains, was the most challenging of the past decade. Phytosanitary complications led to an unprecedented shift in the grape composition, resulting in a Sauvignon predominance. Each year, the co-fermentation demands a unique negotiation among the ripeness levels of the different varieties. In this vintage, the nose is entrusted to the tense freshness of Sauvignon, while the palate reveals traces of botrytis that affected part of the Tocai Friulano. With this harvest, we have decided to cease the practice of stirring the fine lees.

**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 23 years old on average and cover 1,8 hectares. From this vineyard we picked Chardonnay (18 ql/ha) and Sauvignon (45 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 19 years. This year it gifted us with 35 ql/ha.

**Varieties** 19% Chardonnay, 58% Sauvignon, 23% Tocai Friulano.

**Harvest** We picked by hand, in baskets, over the entire day of September 12.

**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 the 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.

**Élevage** Areore came of age over the course of 12 months in the fermentation casks, on the fine lees and, for the first time, without bâtonnages. Following assemblage and an additional, brief settling period, the wine rested in the bottle for four months before release.

**Tasting notes** Serve 60 minutes after uncorking.

<b>Alcohol content</b> 13,62	<b>Total acidity</b> 4,71 g/L	<b>Volatile acidity</b> 0,53 g/L	<b>Lactic acid</b> 1,15 g/L	<b>Malic acid</b> 0,10 g/L	<b>Total So2</b> 95,00 mg/L
<b>pH</b> 3,63	<b>Dry extract</b> 24,80 g/L	<b>Glc. + fru.</b> 1,19 g/L	<b>Appellation</b> Friuli Grave DOC	<b>Production in bottles</b> 3.960 standard, 10 magnum	