SCARBOLO

White field blend Areore 2024



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.

Although the heat and scarce rainfall ensured an enviable sanitary condition for most of the grapes, Chardonnay unfortunately suffered at the hands of powdery mildew. Unusually, therefore, this vintage's field blend is characterised by a higher percentage of Sauvignon. The presence of two semi-aromatic varieties in higher concentrations gives a distinctive aromatic intensity to Areore 2024. The full ripeness of the grapes at harvest, moreover, contributed notable structure to the wine. This year, a tiny portion was worked in maceration to discover the character of the grapes read from this angle, but it is an expression we do not intend to pursue in the vintages to come.

Vineyards Grapes are sourced from two different vineyards located on alluvial deposits of dolomitic limestone origins. The first one is Gjats, which Tocai Friulano calls home. The soil, silty and with very little limestone, is characterised by the highest concentration of organic matter of all our vineyards. It extends over 0,9 single Guyot-trained hectares, with 5.790 vines per hectare and an average age of 20 years. This year it gifted us with 95 ql/ha. The second is Stradele, with loam soil, a fair presence of gravels, and a significant presence of organic matter. Its vines, single Guyot-trained with a density of 5.333 vines per hectare, are 24 years old on average and extend over a little more than 1 hectare. From this vineyard we picked Chardonnay (37 ql/ha) and Sauvignon (34 ql/ha).

Varieties 40% Tocai Friulano, 20% Chardonnay, 40% Sauvignon.

Harvest We picked in baskets on the mornings of September 3 and 4.

Vinification Starting with Tocai Friulano and closing with Sauvignon, the grapes were destemmed (without being crushed) and gradually transferred to the press, where they cold-macerated until the following morning. Alcoholic fermentation took place with the aid of native and autochthonous yeasts (thanks to a pied de cuve prepared in the vineyard) at a controlled temperature, starting in a stainless-steel vat and ending in tonneaux. A small portion fermented in maceration with the stems.

Élevage Areore came of age in tonneaux over the course of 12 months, on the fine lees, never resuspended. 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	**Total acidity**	**Volatile acidity**	**Lactic acid**	**Malic acid**	**Total So2**
15,00	4,98 g/L	0,45 g/L	1,23 g/L	<0,05 g/L	52,00 mg/L
pH	**Dry extract**	**RS**	**Appellation**	**Production in bottles**	
3,57	20,69 g/L	<1,00 g/L	Friuli Grave DOC	9.800 standard, 50 magnum	

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