



SCARBOLO

Chardonnay Memari 2020



Memari is a tiny project we dedicate solely to Chardonnay. With this wine, we wish to share the character of a grape variety cultivated worldwide and in fact express its character as shaped through the prism of our Land.

This vineyard too, in 2020, was gifted with great balance and quality of fruit. Unlike the previous vintage, the wine's varietal character is sided by some slight fumé notes, due to the higher-than-normal number of new barrels we needed to start our project.

Vineyard Grapes are sourced from Viotto, a vineyard located on alluvial deposits of dolomitic limestone origins. The soil is loam, with a fair distribution of gravels, and a meaningful presence of organic matter. Extending over 1,8 hectares of an average age of 23 years, its populated by 5.333 vines per hectare, single

Guyot-trained. This vintage we were gifted with 75 ql/ha.

Variety 100% Chardonnay.

Harvest We picked by hand, in basket, during the earliest and coolest morning hours of September 9.

Vinification Once destemmed and crushed, we immediately pressed the grapes. Since the berries did not macerate, we favored the extraction of aromatic precursors through stabulation of the must. Alcoholic fermentation took place with the aid of commercial yeasts 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 Memari matured for 22 months on the fine lees, first in the fermentation tonneaux and then in a stainless-steel vat. We performed bâtonnages over the first three months. The wine rested in bottles for eight months before release.

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

Alcohol content 13,10	Total acidity 5,49 g/L	Volatile acidity 0,48 g/L	Lactic acid 0,14 g/L	Malic acid 0,72 g/L	Tartaric acid 1,98 g/L
pH 3,31	Dry extract 21,10 g/L	Glycerin 6,37 g/L	Residual sugar 0,80 g/L	Total So2 77,00 mg/L	