



SCARBOLO

Pinot Grigio Mepari 2020



Mepari is our interpretation of this cultivar in white and with it we seek to honor its ethereal and complex character. This wine embodies our dream of sharing a vision of non-macerated Pinot Grigio that looks over one that is otherwise narrow and shallow. On the contrary, with Mepari the cultivar discovers a lively and bold expression beyond its skin; the wine is layered and deep and it channels the traits of the single vineyard it is sourced from.

Vintage 2020 gifted us with grapes of unparalleled quality. Climate was the key ally that allowed us to wait for technological ripeness without pressures and risks of quality degradation of the grapes. In the winery, this vintage marked the first we aged most of the wine in stainless steel.

Vineyard Grapes are sourced from Pozzut, a vineyard located on alluvial deposits of dolomitic limestone

origins. The eastern segment is our oldest plot of Pinot Grigio and its soil is loam, with abundant gravels, a sub-alkaline pH, a reasonable amount of limestone, and medium-high concentrations of organic matter. Pozzut covers 2,9 hectares (the grapes for this wine are sourced exclusively from the oldest 1,4) and it's populated by 5.553 vines per hectare, single Guyot-trained, with an average age of 25 years. This year it gifted us 72 ql/ha.

Variety 100% Pinot Grigio.

Harvest We picked by hand, in baskets, during the earliest and coolest morning hours of September 6.

Vinification Once destemmed and crushed, we immediately pressed the grapes. Maceration is not an option while seeking its white expression, and hence we favored the extraction of aromatic precursors through the 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 a 20-hl barrel. The wine naturally completed a total malolactic fermentation.

Ageing Mepari evolved for 30 months on the fine lees, first in the fermentation barrel and then in a stainless-steel vat. We performed bâtonnages over the course of the first three months. The wine rested in bottles for three months before release.

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

Alcohol content 12,57	Total acidity 5,12 g/L	Volatile acidity 0,37 g/L	Lactic acid 0,70 g/L	Malic acid <0,05 g/L	Tartaric acid 1,84 g/L
pH 3,42	Dry extract 21,00 g/L	Glycerin 6,64 g/L	Residual sugar 0,40 g/L	Total So2 118,00 mg/L	