



SCARBOLO

Pinot Grigio Pipinot 2022



Pipinot is our mean of speaking the contemporary and more direct character of Pinot Grigio, highlighting its primary notes. This is our only wine released within one year from harvest and we regard it as our witness of the picking season and the ambassador of the cultivar's varietal notes.

Just like the previous year, 2022 was another challenging summer characterized by intense heats and droughts which, although only momentarily, halted technological maturation. This, combined with frequent rains during harvest season, forced us to opt for a mechanical harvest and in slight anticipation of the ideal phenolic ripeness, serendipitously gifting us with grapes of counterintuitively clean-cut acidity and a wine with meaningful tension.

Vineyard Grapes are sourced from two different vineyards located on alluvial deposits of dolomitic

limestone origins. The first one, Bicinins, lies on loam soils, with a fair presence of gravels, and a meaningful amount of organic matter. Vines, extending over 3,3 hectares, are 17 years old on average and single Guyot-trained, with a density of 5.552 per hectare. They gave us 110 ql/ha. Pozzut, instead, sits within a gifted section of Grave, characterized by highly silty soils. This vineyard in particular is characterized by loam soil, with abundant gravels, a sub-alkaline pH, a reasonable amount of limestone, and medium-high concentrations of organic matter. Its younger vines are 20 years old on average and spread over 1,5 hectares. Each (hectare) is populated by 5.553 single guyot-trained plants. This vintage gifted us 96 ql/ha.

Variety 100% Pinot Grigio.

Harvest We picked the grapes by machine during the earliest and coolest morning hours of August 26.

Vinification Once destemmed and crushed, we placed the berries in stainless steel vats, where they macerated for a little over a day, until the traditional cap is formed – during this phase, we favored extraction through pump-overs. Once pressed, and strong of the pied de cuve of indigenous yeasts we prepared in the vineyard, the alcoholic fermentation occurred at a controlled temperature in stainless-steel vats.

Ageing Pipinot evolved, part in stainless steel and part (about a fifth of the wine) in tonneau, for nine months on the fine lees. We performed bâtonnages over the course of the first three months. Once assembled and bottled, the wine rested in bottles for one month before release.

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

Alcohol content 12,66	Total acidity 4,80 g/L	Volatile acidity 0,24 g/L	Lactic acid 0,67 g/L	Malic acid 0,27 g/L	Tartaric acid 1,44 g/L
pH 3,44	Dry extract 21,60 g/L	Glycerin 8,04 g/L	Residual sugar 0,30 g/L	Total So2 95,00 mg/L	