



SCARBOLO

Pinot Grigio Salvadi 2020



Maceration has become a spokesperson of Pinot Grigio's heritage and its bond with the Friulian winegrowing community. Salvadi is our interpretation of the style and with this wine we wish to share the cultivar's expressive gentleness.

In 2020, we adopted several modi operandi, strong of the experience with the previous – and first – vintage. First and foremost, the control of temperatures during fermentation, allowing us to achieve greater purity and expression of varietal notes, as well as a more vibrant character.

Vineyard Grapes are sourced from Codis, a vineyard located on alluvial deposits of dolomitic limestone origins. It sits within a gifted section of Grave, characterized by highly silty soils. This vineyard in particular is characterized by a more neutral pH than all others, almost complete absence of gravels, and a

high concentration of iron. Only the eastern portion, subject to millerandage, is appointed to this wine. Codis has an average vine age of 16 years and spreads over a total of 3,3 hectares. 5.553 single guyot-trained vines per hectare populate this vineyard. This vintage gifted us 79 ql/ha.

Variety 100% Pinot Grigio.

Harvest We picked by hand, in baskets, during the earliest and coolest morning hours of September 7.

Vinification Once destemmed and crushed, we placed the berries in open tonneaux, where maceration occurred. During this phase, strong of the pied de cuve of indigenous yeasts we prepared in the vineyard, the alcoholic fermentation occurred at a controlled temperature – we favored extraction through punch-downs. Once this stage came to an end, we immediately racked and pressed. The wine naturally completed a total malolactic fermentation.

Ageing Salvadi evolved in barriques for 27 months on the fine lees. We performed bâtonnages over the course of the first three months. Following a brief period in stainless steel, the wine rested in bottles for six months before release.

Tasting notes Serve at 15°C, 60 minutes after uncorking.

Alcohol content 12,66	Total acidity 4,96 g/L	Volatile acidity 0,87 g/L	Lactic acid 0,98 g/L	Malic acid <0,05 g/L	Tartaric acid 1,00 g/L
pH 3,52	Dry extract 24,10 g/L	Glycerin 9,63 g/L	Residual sugar 0,10 g/L	Total So2 81,00 mg/L	