



SCARBOLO

White field blend Areore 2020



Field blends are an iconic expression of Friuli's modern wine culture. We are profoundly fascinated by the casual complexity this age-old method is capable of, and we make it ours with Areore.

Each and every year, co-fermentation implies a one-of-a-kind mediation between the ripening moment of each grape. Yet, climate in 2020 was quite the ally – the two early ripening cultivars, Sauvignon and Chardonnay, withstood the wait for Tocai Friulano's maturity while keeping pristine freshness and varietal character. This year, we reintroduced a minuscule portion (1,6% of the total wine) of dried Tocai Friulano.

Vineyards Grapes are sourced from two different vineyards located on alluvial deposits of dolomitic limestone origins. The first one is Stradele, characterized by loam soils, a fair gravel distribution, and significant amounts of organic matter. Its vines,

single Guyot-trained with a density of 5.333 vines per hectare, are 23 years old on average and cover 1,8 hectares. From this vineyard we picked Chardonnay (95 ql/ha) and Sauvignon (75 ql/ha). The second is Gjats, which Tocai Friulano calls home. The soil, silty and with very little limestone, is special because of its concentration of organic matter, the highest among all our vineyards. It extends over 0,9 single Guyot-trained hectares, with 5.790 vines per hectare and an average age of 16 years. This year it gifted us with 95 ql/ha.

Varieties 40% Chardonnay, 30% Sauvignon, 30% Tocai Friulano.

Harvest We picked by hand, in baskets, over the entire day of September 9.

Vinification Starting with Tocai Friulano, grapes were destemmed, crushed, and gradually transferred to the press, where they macerated at a controlled temperature until evening. 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 Areore evolved for 28 months on the fine lees, first in the fermentation tonneaux and then in a stainless-steel vat. We performed bâtonnages over the course of the first three months. The wine rested in bottles for six months before release.

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

Alcohol content 13,41%	Total acidity 5,21 g/L	Volatile acidity 0,48 g/L	Lactic acid 0,77 g/L	Malic acid 0,31 g/L	Tartaric acid 1,48 g/L
pH 3,44	Dry extract 19,90 g/L	Glycerin 6,75 g/L	Residual sugar 0,40 g/L	Total So2 94,00 mg/L	