



Scabrezza 2023

Classification

Toscana IGT

Vintage

2023

Climate

The 2023 winter season was defined by mild temperatures and intense rain showers that guaranteed good groundwater reserves in the vineyards. The arrival of spring came late due to rainfall that persisted throughout the season, keeping temperatures cooler than seasonal averages. The summer months brought a significant rise in temperatures which, together with long sunny days that are typical of the month of June, ensured excellent flowering and fruit set. These conditions accompanied the growth cycle until the beginning of veraison. Scattered rain showers in August allowed Pinot Grigio berries to complete the ripening phase achieving the distinctive copper-color of the skins, while preserving good acidity, sapidity and an excellent aromatic profile. The grape harvest began at the very end of August and was completed mid-September.



Vinification

Pinot Grigio grapes were harvested in the early morning hours, immediately brought to the cellar, destemmed, and gently pressed to extract the grape variety's characteristic copper color. The must was then transferred into stainless steel vats and chilled to a temperature of 10 °C (50 °F) to favor natural clarification. After 48 hours, the wine was transferred into other tanks where alcoholic fermentation took place at a temperature that did not exceed 16 °C (61 °F). The wine aged in stainless steel vats at a controlled temperature of 10 °C (50 °F) up until bottling.

Tasting Notes

Scabrezza 2023 is a straw yellow color with coppery highlights. The nose is intense with notes of pink grapefruits, pineapples and bananas that accompany delicate aromas of pears. The palate is fresh, well-balanced, savory and is defined by a pleasantly fruity aftertaste.