



no image

Climate

The 2021 growing season will be remembered for unusual climatic conditions. Winter got off to a slow start with warmer weather indicating possible early bud break. In contrast, spring saw rain showers, lower than average temperatures and an unexpected snow event that slowed down vine growth and as a result, bud break. Conditions returned to normal starting in June and scattered rain showers during July and August allowed the vines to catch up to a normal pace, ensuring regular vine activity and moderate development of Pinot Grigio clusters. The end of August brought several summer storms that allowed Pinot Grigio berries to complete veraison taking on their distinctive copper color while developing concentrated aromatic compounds and maintaining good acidity. Harvesting operations began at the beginning of September under sunny skies with mild temperatures, conditions that gave Pinot Grigio grapes time to achieve optimal ripeness.

Vinification

Pinot Grigio grapes were harvested in the early morning hours, immediately brought to the cellar, destemmed, and underwent a short period of maceration on the skins to extract the grape variety's characteristic copper color, then gently pressed. 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 which took place at the end of March 2022.

Tasting Notes

Scabrezza 2021 is copper colored. The nose is intense delivering notes of grapefruits and citrus pith that blend with hints of lime blossoms and pineapples. Fresh, balanced and savory on the palate, the wine closes with a pleasant finish of orange blossoms.