
**PINOT GRIGIO "PIPINOT"- DOC FRIULI GRAVE - SCARBOLO**

**Vinification**: Pipinot, crafted using traditional copper vinification, highlights the diversity of our terroirs. The challenging 2023 vintage, with persistent rains and high phytosanitary pressures, necessitated thorough pre-harvest cleaning to ensure the health of the fragile grapes. The grapes were mechanically harvested on September 10 and 13. After destemming and crushing, they underwent nearly three days of maceration in stainless steel tanks, followed by fermentation with indigenous yeasts and partial malolactic fermentation. The wine matured in 20 hl barrels for seven months on fine lees, with limited bâtonnage for the first two months, before resting for two months post-bottling.

**Tasting note**: Rose gold with apricot reflections. Enticing notes of ripe apples, honeydew melon, and exotic fruits like mango and orange, with hints of quince bread, honey, oriental spices, butter, and roasted almonds. Juicy with a fine fruit sweetness, lively freshness, and a powerful body, leading to an expressive and long finish.

| | |
|---|---|
| **Producer** | Scarbolo |
| **Country** | Italy |
| **Region** | Friuli Venezia Giulia |
| **Appellation** | Friuli Grave |
| **Grape Variety** | Pinot Grigio / Pinot Gris |
| **Vintage** | 2023 |
| **Barrel** | 12 Months |
| **Alcohol Content** | 12,5% |
| **Organic & Biodynamic** | Sustainable Quality, Biodynamic Certified |
| **Bottle Format** | 750 ml |
| **Food & Wine Matching** | Cheese, Creamy Cheese, Crudites, Fresh Cheese, Light Starters, Mushrooms, Pasta, Pizza, Pork, Poultry, Risotto, Salads, Seafood, Veal, Vegetable Dishes, White Meats, Cured Meat, Oysters, Raw Seafood |