



Scabrezza 2022

Classification

Toscana IGT

Vintage

2022

Climate

The 2022 growing season began with cold winter weather followed by a spring season with higher-than-average temperatures and moderate rain showers that ensured optimal budbreak. Halfway through May, the weather turned dry and temperatures rose above seasonal averages until mid-August. These conditions ensured ideal flowering and fruit set and accompanied the vines to the onset of veraison. Mid-August brought revitalizing rainfall that restored good balance of vegetative vine growth prompting a complete and optimal ripening phase. The last week of August and the first half of September saw sunny skies and mild weather that allowed Pinot Grigio berries to reach peak ripeness showing the distinctive copper-color of the skins, while preserving pronounced acidity and a good aromatic profile. The grape harvest was slightly earlier this year, thanks to a particularly sunny summer season, starting at the very end of August until mid-September.



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 in April 2023.

Tasting Notes

Scabrezza 2022 is an elegant copper color. The nose is intense presenting citrusy notes of grapefruits and citrus pith that blend with delicate hints of pears and aromatic herbs. Fresh, balanced and savory on the palate, the wine closes with a pleasant finishes with notes of pears.