



Scabrezza 2024

Classification

Toscana IGT

Vintage

2024

Climate

The 2024 winter season was mild with rain showers during the months of February and March that guaranteed excellent groundwater reservoirs in vineyard soils. Mid-April brought rising temperatures and well-distributed rainfall that allowed the vines to break dormancy normally. Weather conditions fluctuated between precipitation and cool temperatures up until the month of June ensuring good shoot and cluster development. The summer months saw hot dry weather prompting excellent flowering and fruit set and continued up until the beginning of veraison. August was dry with optimal temperature swings between day and night that brought the grapes to peak ripeness. At harvest time, Pinot Grigio berries presented typical copper-colored skins with good acidity, sapidity and an excellent aromatic profile. The grape harvest began mid-August, slightly earlier than past seasonal averages, and lasted until the end of the month.



Vinification

Pinot Grigio grapes were harvested in the early morning hours, immediately brought to the cellar, destemmed, and 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.

Tasting Notes

Scabrezza 2024 is straw yellow, almost a golden copper color. The nose is intense, complex and defined by notes of pink grapefruits and flint that meet aromas of ripe fruit, especially bananas, pineapples and yellow peaches. The palate is fresh, sapid with excellent structure and closes with a fruity aftertaste of grapefruits.