



Scabrezza 2025

Classification

Toscana IGT

Vintage

2025

Climate

The 2025 vintage at Tenuta Monteloro was generally well-balanced. Winter was characterized by mild temperatures and frequent rainfall between January and February, ensuring good groundwater reserves and regular vine dormancy. Spring maintained a cool profile: March alternated dry days with well-distributed precipitation, favoring uniform budbreak. Between April and May, temperatures rose gradually without extremes, accompanied by beneficial rainfall that supported vegetative growth. Summer was warm and bright without extreme conditions; nighttime temperature swings in June and July helped preserve the grapes' acidity. August confirmed a dry and breezy climate, with occasional rainfall allowing for even ripening. At harvest, Pinot Grigio grapes were in optimal condition. The vintage stands out for healthy fruit, full aromatic maturity, and a fresh, sapid profile.



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 was then stored in stainless steel vats at a controlled temperature of 10 °C (50 °F) until bottling, which took place at the end of March 2026.

Tasting Notes

Scabrezza 2025 is straw yellow in color. The nose is intense and characterized by notes of passion fruit, pink grapefruit and pineapple. The palate is fresh and well-balanced, defined by a pleasant aftertaste that recalls the fruit perceived on the nose.