

Established 2007

Scarpetta

ScarpettaWine.com



PINOT GRIGIO - 2024

Scarpetta Pinot Grigio showcases some of the best sites in Friuli Venezia Giulia for this aromatic varietal – starting with the light, gravelly soils of the Grave region, which gives the wine a crisp, clean minerality. Additionally, 30% of our Pinot Grigio is planted in “Ponca” soil on the steep hillsides in the Colli Orientali. The combination of the Grave and Colli Orientali let us produce a wine which has bright acidity, great minerality and body.

ALCOHOL

12.5%

DENOMINATION

Pinot Grigio DOC Friuli 2024

VINE TRAINING

Guyot

VINIFICATION

The grapes are fermented in stainless steel after being de-stemmed and left on the skins for approximately 12 hours, resulting in a wine with clear and bright aromas and flavors.

AGING

Six months on its lees in stainless steel.

APPEARANCE

Light straw color with just a hint of salmon.

AROMATICS

Aromas of both stone fruits and melon.

PALATE

Showing Pinot Grigio's ability to be light on its feet but complex. Melon and stone fruits with minerals and medium body.

FOOD AND WINE PAIRINGS

Pinot Grigio has such a great range. Wonderful on its own as an aperitivo, with light grilled fish like sashimi, pesce crudo or ceviche.

