

# Scrimolo

**TYPE:**

Still white

**VINTAGE:**

2023

**GRAPES:**

Chardonnay

**VINEYARD:**

Pernione hill, Rocca Susella.

Soil: Calcareous–clay–fossil

Natural/Organic.

Planting: 1996

Training: Low Guyot

3,000 vines/ha

Yield: 60 q/ha

Altitude: 350–400 m

Harvest: second/third week September.

**VINIFICATION:**

15 kg crates; destemming, crushing, pressing; fermentation in temperature-controlled steel.

**TASTING NOTES:**

Straw yellow; aromas of apple and tropical fruits (pineapple), floral notes, pleasant persistence.

**ALCOHOL:**

13.0% Vol.

**PAIRINGS:**

Aperitifs, seafood starters, fish first courses, white meats, risottos, medium-aged cheeses.

**SERVING TEMP:**

8–10°C

**SIZE:**

0.75 L

Contains sulfites.

