

SCARPETTA PINOT GRIGIO, 2016

BACKGROUND

OUR STORY...YOU WOULD BE HARD PRESSED TO FIND TWO PEOPLE MORE FRIULI-OBSSESSED THAN BOBBY STUCKEY AND LACHLAN PATTERSON. EVEN WITHIN FRIULI THEIR TRUE PASSION FOR THE REGION ELICITS SOME CURIOUS HEAD SCRATCHING AND WARM ITALIAN CHUCKLES FROM THE HUMBLE WINE-MAKERS AND RESTAURATEURS. TUSCANY, SURE. ROME, OF COURSE. BUT TO BE A COMPLETE FRIULIOPHILE?

YET THAT IS A TITLE THEY BOTH WEAR PROUDLY. AFTER WORKING TOGETHER AT THE FRENCH LAUNDRY, BOBBY AS A MASTER SOMMELIER AND LACHLAN AS A CHEF DE PARTIE, THEY MOVED TO BOULDER COLORADO WITH THE DREAM OF OPENING A NEIGHBORHOOD RESTAURANT. ONE FATEFUL TRIP TO FRIULI, COMPLETE WITH CARSICKNESS FROM THE WINDING ROADS OF THE ALPS, TRADITIONAL FRIULIAN FARE, AND LOTS AND LOTS OF AMAZING LOCAL WINE WAS ENOUGH TO SEAL THEIR FATE. THEY CAME BACK TO BOULDER AND OPENED FRASCA FOOD AND WINE, A RESTAURANT DEDICATED TO THE CUISINE AND CULTURE OF FRIULI. ALWAYS DIGGING DEEPER FOR FRIULIAN INSPIRATION, BOBBY AND LACHLAN TRAVEL TO THE REGION SEVERAL TIMES A YEAR, EVEN TAKING THEIR ENTIRE STAFF ALONG FOR A WEEK OF EATING, WINE TASTING AND GENERAL FRIULI-WORSHIP EVERY SUMMER.

IT WAS ONLY NATURAL THAT WHEN BOBBY AND LACHLAN DREAMT ABOUT STARTING THEIR OWN WINE LABEL THEY LOOKED FIRST TO THE BEAUTIFUL WHITES OF FRIULI, AND SCARPETTA WAS BORN.

TASTING NOTES

APPEARANCE: LIGHT STRAW COLOUR WITH JUST A HINT OF SALMON.

AROMATICS: AROMAS OF WHITE FLOWERS, STONE FRUITS SUCH AS APRICOTS AND PEACH AND HINTS OF MINERALITY.

PALATE: ON THE PALATE, THE WINE IS CRISP AND DRY WITH MEDIUM HIGH ACIDITY AND TASTES OF STONE FRUITS, LAVENDER, HONEY, PEAR, WHITE FLOWERS AND MINERALS.



VINTAGE: 2016

WINERY: SCARPETTA ([HTTP://WWW.SCARPETTAWINE.COM](http://www.scarpettawine.com))

REGION: FRIULI

AVAILABILITY: AVAILABLE NOW IN CONSIGNMENT

CASE QUANTITY: 12 BOTTLES PER CASE

BOTTLE SIZE: 750 ML

COMPOSITION: -