

FRIULI

SCARPETTA



OVERVIEW | You would be hard pressed to find two people more Friuli-obsessed 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 humble wine-makers and restaurateurs. Tuscany, sure. Rome, of course. But to be a complete Friuliophile?

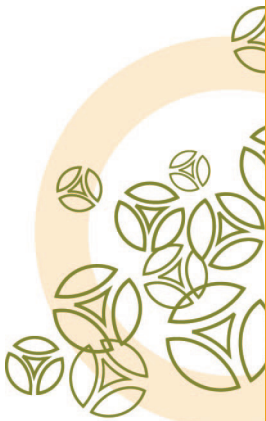


Yet that is a title they both wear proudly. After working together at The French Laundry, Bobby as Master Sommelier and Lachlan as a chef de partie, they moved to Boulder, Colorado with the dream of opening a neighborhood restaurant. One fateful trip to Friuli, complete with carsickness from the winding 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. Initially the wine was simply to be bottled for and sold at Frasca, but as time went on they began getting request from friends in the restaurant industry around the U.S., and they started to expand their (still very small) production.

VINEYARD/WINEMAKING | With the initial assistance of Serena Palazzolo of Ronco del Gnemiz, Bobby and Lachlan have been able to source fruit from some of the top growers in the hills of Friuli-Venezia Giulia. They have bottled a Friuliano Bianco (from the historic Ronco del Riccio vineyard) as well as Sauvignon Blanc. But Pinot Grigio, of course, is Scarpetta's workhorse. As their Friulian winemaker, Christian Patat, describes it, "[with the] Pinot Grigio I've tried to make the purest, most pleasant version possible, mixing grapes from the plains and their adjacent hills, with good acidity and without the residual sugar that "infects" the products of our region and the tastes of the stars and stripes that's invading the kingdom of good wine..."

WINES | **Pinot Grigio delle Venezie** - Hand picked from 10-15 year-old vines, planted in calcareous clay and marl, into small 20kg cases. Destemmed and gently pressed, left to precipitate for 24 hours and then fermented in temperature controlled tanks. No malolactic fermentation. Matured on the lees in stainless steel tanks for six months. Clarified and filtered.



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