



## SCHIOPPETTINO di Prepotto *Riserva*

D.O.C. FRIULI COLLI ORIENTALI

A varietal wine steeped with history from selected grapes of Schioppettino, produced in limited quantity and just in the best vintages. It is made with indigenous yeast. It refines in wooden barrel for 36 months and for 12 in bottle.

The palate reflects the nose, resulting in a full body wine with the right amount of acidity and soft tannins to round it out. Environment friendly techniques used.



**GRAPE VARIETY:** 100% Schioppettino, native grape

**SOIL:** marl soil called "Ponka"

**ALTITUDE:** 100m on sea level

**DENSITY:** about 3500 plants/ha - 60 q/ha

**GROWING METHOD:** guyot

**HARVEST:** manual harvesting in crates



**VINIFICATION:** maceration on the skins, with pumping over mixed with délestages

**REFINING:** tonneaux / wooden barrel for **36** months and **12** in bottle



**ALCOHOL:** depending on the vintage, it may vary from 13,5% to 14,5%

**SERVING T°/F°:** 18°-20°C (60-64 °F)



**AROMA:** Persistent bouquet with natural spicy aroma of black pepper and plum



**TASTE:** The plate is full, elegant and complex, with authentically varietal pungency and spicy



**PAIRINGS:**  
European food: mushrooms velouté, fermented cheese, roast meat, barbecue  
International food: chicken tikka masala, sweet & savour pork, Mexican food

**BODY**



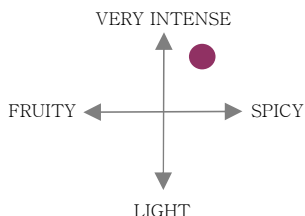
**PERSISTENCY**



**TANNINS**



**SWEETNESS**



### SCHIOPPETTINO *RISERVA* 2018

- VINIBUONI D'ITALIA: 4stars ★★★★★
- DECANTER: Silver medal 92/100
- THE WINE HUNTER: Red medal 92/99
- VINOUS: 90/100
- 5 STARS WINE: 90/100
- SLOW WINE: mention
- GAMBERO ROSSO: 2 glasses 🍷🍷

AWARDS



## VIGNA PETRUSSA

Vigna Petrusa s.s. · Via Albana, 47 Prepotto (Udine) Italy · Tel/fax +39 0432 713021 · www.vignapetrussa.it · info@vignapetrussa.it