



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



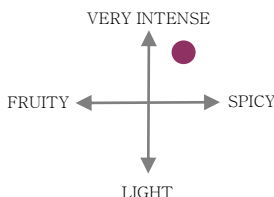
PERSISTENCY



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

