



SCHIOPPETTINO

D.O.C. FRIULI COLLI ORIENTALI

A wine of terroir and distinct personality and elegance. Obtained with very low yields from carefully selected grapes harvested by hand when perfectly ripe, it maintains its native character thanks to the use of indigenous yeasts in the vinification process. Intense red colour and bouquet characterised by a seductive spicy note typical of the variety. A wine produced using techniques that respect the environment and the terroir.



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: in wood barrels for 24 months

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

SERVING T°/F°: 18°-20°C (60-64 °F)



AROMA: Vibrant bouquet recalling red berries, cyclamen and black pepper



TASTE: The palate is full, elegant and complex, marked 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



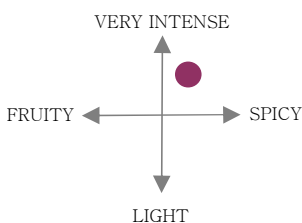
PERSISTENCY



TANNINS



SWEETNESS



SCHIOPPETTINO 2019

➤ GAMBERO ROSSO: 3 glasses

AWARDS



VIGNA PETRUSSA