

SCHIOPPETTINO

Appellation

IGT Venezia Giulia

Production area, country

Collio Goriziano, Friuli
Venezia Giulia, Italy

Grape types, %

Schioppettino 100%

Planting area, vineyard age

Terraced hillslopes
Vineyard planted 20 years ago

Soil type

Ponca, a marl and sandstone rock

Harvest period

Last ten days of september

Cropping level

90 Q/HECTARE

Vines per hectare

4500

Vine training system

Guyot

The grapes are obtained from the same autochthonous plants grown on our hill sides. The 40 year old vineyard is grown in a pre-hill position that enjoys soft winds and light sun, thereby permitting to increase its varietal features.

Vinification

The grapes are hand collected and placed into ventilated boxes and then put into driers for drying (10-12 days). After this, they undergo a pellicular maceration for 10-12 days under controlled temperature. During the fermentation, delestage and short but frequent remounting takes place.

Elevation

Refining is performed in steel barrels for 4-6 months, with several batonnage.

Wine characteristics

It shows a typical wine personality that goes from delicate fresh fruit flavour to red berries essence finishing with spicy black pepper. The taste is completed by perfect balancing freshness and elegance.

Appearance

Ruby red

Nose

Red fruits, youthful alcohol, spice

Palate

Fresh-tasting, spicy, full-bodied
elegant, long-lingering

After-aroma

Fresh, spicy

Food matchings

Red meats, cold cuts, game

