

Schioppettino di Prepotto

Doc Friuli Colli Orientali



Type of wine:	Dry red
Grape varieties:	Schioppettino
Training system:	Guyot
Harvest:	Grapes were harvested by hand in the second half of October.
Vinification:	Following extreme pruning of the plant during veraison, the grapes are harvested by hand. This is followed by destemming and soft pressing. The resulting must is left to ferment using indigenous yeasts with skin contact for about 20 days. During this phase, the must is frequently pumped over to favour the passage of colour and noble elements, characteristic of a fine red wine taken from the skins during fermentation. Once the wine is drawn off the lees, it is left to settle in oak casks for about 16 months before being bottled and put on the market two years after harvesting.
Acidity:	5.4 g/l
Alcohol:	14.0 % volume
Colour:	Ruby red coloured wine reflected with purple.
Nose-palate symmetry notes:	A fine wine highly suited to being aged in wood and to a long ageing period in the bottle. The aroma of forest fruits, wild blackberries, raspberries and blackcurrants is enriched over time with spicy overtones amongst which green pepper particularly stands out. A full, intense and acerbic flavor.
Serving Temperature:	Best served at a temperature of 18 - 20 °C.
Food and wine pairing:	It is ideal matched with rustic Friulian dishes, fatty meats, wild game and medium-ripe cheeses.