



SCHIOPPETTINO Venezia Giulia IGT

VARIETAL COMPOSITION

Schioppettino

VINEYARD

Orientation: flat surface of the plain.

Soil: Medium textured clayey soil with pebbles from alluvial deposits. The active layer is approximately 60 cm deep in this area and the soil is well aerated and drained.

Microclimate: Mild rainy springs and hot dry summers.

Vine training system: simple and double Guyot

WINEMAKING

Harvest is done by hand, each row of vines combed several times in order to pick only the perfectly ripe fruit. Further selection of the grapes takes place in the winery before vinification.

Fermentation: temperature controlled fermentation (26-28°C) occurs in wooden vats with maceration on the skins and frequent pumpovers for about 15 days.

After the wine is racked off it ages in second-fill French barriques for 12 months, then in the bottle for at least 3 months before release.

TASTING PROFILE

Ruby red in color it displays purplish tinges. The nose is intense and complex. The vinous aromas of the wine immediately evolve into layers of floral notes of violet, fruity notes of blackcurrant, raspberry and bramble, and spicy hints of black pepper, cloves and cinnamon. In the mouth it is structured and offers a pleasant balance of fruit and fine-grained tannins and a long velvety finish.

SERVING TEMPERATURE

18°C

FOOD PAIRINGS

Flavor-rich pastas and risottos, red or white meats, duck and elaborate poultry dishes.

AGING POTENTIAL

8 to 12 years

