

SCHIOPPETTINO 2020



<i>Appellation</i>	Friuli Colli Orientali DOC
<i>Grapes</i>	100% Schioppettino
<i>Production Area</i>	Hills of eastern Friuli
<i>Harvest</i>	Last ten days of September 2020
<i>Type of soil</i>	Ponca: soils formed by layered and crumbling marl and sandstone of Eocene origin.
<i>Vine training</i>	Double arched cane, Guyot
<i>Plant Density</i>	3.500 vines/ha
<i>Winemaking</i>	The must ferments in contact with the skins for 8-10 days in steel vats, followed by malolactic fermentation.
<i>Maturing and Ageing</i>	12 months, 80% in steel 20% in French oak tonneaux. Ageing continues for a few months in the bottle.
<i>Ageing potential</i>	12 years
<i>Alcohol content</i>	13% vol
<i>Available formats</i>	750 ml
<i>TASTING NOTES</i>	A wine of great character, with notes of red fruits, violet and black pepper. Pleasant softness and good persistence.
<i>DOMINANT NOTES</i>	Red fruits, Violet, Black pepper
<i>PAIRINGS</i>	Classic with sauced first courses, red meats; roasts.
<i>Serving Temperature</i>	18°C
<i>Technical Data</i>	5.04 g/l acidity, 1.3 g/l residual sugar, 27.9 g/l dry extract