

SCHIOPPETTINO DI PREPOTTO

RISERVA

D.O.C. FRIULI COLLI ORIENTALI

13.5 / 14% Vol.



GRAPES

Schioppettino – *autochthonous*

Vineyards cultivated using the double upside-down and Guyot training system, with a planting density averaging 5,000 vines per hectare.

PRODUCTION AREA

At the La Viarte estate in the Colli Orientali del Friuli, in the municipality of Prepotto, on 24 hectares of hillside vineyards at approximately 150/200 meters above sea level, with an eastern and southeastern exposure, the soils of Eocene origin locally known as “Ponca” consist of layers of marl and sandstone.

WINEMAKING

The harvest is carried out by hand with careful selection of the grape clusters. This is followed by a gentle crushing of the grapes and maceration on the skins for 15/20 days, while fermentation takes place at temperatures ranging between 25 and 28 degrees Celsius with frequent pump-overs. Aging occurs in French oak barriques and tonneaux for 24/30 months, followed by further aging in the bottle for at least 48 months before being released for sale.

ORGANOLEPTIC CHARACTERISTICS

The wine presents itself with a ruby red color with violet reflections, and it offers a spicy aroma of pink pepper accompanied by notes of wild blackberry, raspberry, and blueberry. It is an elegant and fresh wine, with excellent structure and a distinct typicity. The finish is juicy, with hints of red fruit and a typical peppery note.

SERVING TEMPERATURE

Serve at 18°C in a wide glass.

HOW TO LIST ON THE WINE LIST

Schioppettino Riserva [year] – D.O.C. Friuli Colli Orientali – La Viarte

PAIRING

