



Schioppettino

Grape Variety: 100% Schioppettino

Appellation: Venezia Giulia

Designation: IGT

Soil Type: Marly

Harvest Period: Mid-October

Harvest Method: Manual

Vinification:

The grapes are destemmed, pressed, and the resulting must is left to macerate and ferment in contact with the skins. One delestage is performed initially to facilitate the transfer of color and noble tannins from the skins to the fermenting must, followed by frequent pumping over. Fermentation is stopped when approximately 50 grams/liter of residual sugar is reached.

Aging:

In the following months, the appropriate rackings are carried out and the wine is left to mature in steel tanks until bottling, which partly takes place in April and more significantly in August when the wine is more mature.

Sensory Notes:

Color: Ruby red with purple reflections.

Aroma: The typical aroma is reminiscent of berries, wild blackberry, and blueberry. It has a characteristic note of black pepper.

Taste: The flavor is full and intense, slightly tannic, and pleasantly sweet.

Pairings: Excellent on its own or paired with dry pastries.

Serving temperature: 14°C