



SIRCH

SCHIOPPETTINO DI PREPOTTO Friuli Colli Orientali_DOC



Gentle wine with spicy tones and an excellent aromatic length

An autochthonous grape variety par excellence, already mentioned by Ro-vasenda in his Ampelografia of 1877, it stands out for its class, elegance and brushstrokes of spicy aromas. So much so that it has been defined as the Pinot Noir of Friuli. In 2008, the sub-area of Schioppettino di Prepotto was established – within the Friuli Colli Orientali DOC – consecrating it as a real grand cru. An area – the Albana and Prepotto hollow – that was predominantly cultivated with vines, as can be seen from a document dating back to 1282, cited by Giuseppe SIRCH in a 1910 publication. Even in the Classification of Wines of the County of Gorizia of 1787, Albana, which was Hapsburg territory, was included in Class II: one of the best!

Graps. Schioppettino, originating in the municipality of Prepotto

Appellation. Schioppettino of Prepotto. Friuli Colli Orientali DOC

Soil. Marls and sandstones of Eocene origin

Training system. Predominantly Guyot

Harvest time. When phenolic maturity is achieved

Vinification. Maceration for about fifteen days with gentle pumping over to preserve the integrity of the berries and obtain a controlled and gradual extraction. Separation of the grape seeds during vinification.

Ageing. At least 12 months in barriques, then long refining in bottles. In accordance with the specifications, it can be released for sale not earlier than September of the second year following the harvest.

Organoleptic description

Color. Ruby red with slightly garnet hues

Nose. Shows notes of ripe red underbrush fruits, with spicy notes of incense, black pepper and clove

Taste. Schioppettino is a wine which makes finesse and elegance its distinctive signs. A gentle red wine and nevertheless capable of reaching an excellent complexity thanks to a precious balance between nose and taste. This is confirmed by its excellent aromatic length in the finish which recalls spicy tones

Pairing. A versatile red wine, capable of surprising combinations, such as pasta alla Norma, aubergines parmigiana or noble fish dishes cooked Mediterranean style (turbot, dentex, tuna, amberjack) and the traditional “boreto” – a soup of mixed fish in true Grado’s style. It is also perfect with meats from farmyard animals, up to game (roe deer, chamois, deer, fallow deer)

Serving temperature. 16° C