



SIRCH



SCHIOPPETTINO DI PREPOTTO Friuli Colli Orientali. DOC

Schioppettino has its cradle in the Prepotto area, where climate, soil and local culture have created a true terroir. An autochthonous variety par excellence, it is distinguished by its class, elegance and hints of spicy scents. So much so that it has been called the Pinot Noir of Friuli. In 2008, the sub-zone of Schioppettino di Prepotto was created – within the Friuli Colli Orientali DOC – consecrating it as a true grand cru.

Grape variety. Schioppettino, originating in the municipality of Prepotto

Appellation. Schioppettino of Prepotto. Friuli Colli Orientali DOC

Soil. Marls and sandstones of Eocene origin

Training system. Guyot/Double inverted

Harvest time. Late, one of the last varieties to ripen.

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.

Colour. Ruby red with slightly garnet hues

Aroma. It has notes of ripe red berries, with spicy notes of incense, pepper and clove.

Taste. Schioppettino is a wine whose hallmarks are finesse and elegance. A gentle red wine, but nevertheless capable of achieving an excellent complexity thanks to a precious balance between nose and taste. This is confirmed by its excellent aromatic persistence on the finish which echoes the spicy tones.

Pairings. 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

