



# SIRCH



## SCHIOPPETTINO Friuli Colli Orientali DOC



*Autochthonous variety from Friuli Venezia Giulia, its origin has been verified by the wedding certificates of 1282 in the areas between the municipality of Prepotto and the Slavic borders. Its name derives from a gun and the exciting fire. A balanced, fresh and fruity taste for a polite immensely structured red.*

**Grape variety.** Schioppettino

**Designation of origin.** Friuli Colli Orientali DOC

**Soil.** Marl and sandstone from Eocene age

**Training system.** Guyot and Sylvoz

**Pest management.** Integrated pest management with controlled environment impact

**Harvest time.** Between the first and second weeks in October

**Vinification.** After de-steaming, the bunches are transferred into stainless steel tanks to ferment at controlled temperature. During two or three weeks the must is frequently pumped over to extract the maximum color and aromas from the skins

**Maturation.** At the end of fermentation, the wine is placed into stainless steel tanks or oak barrels to rest on fine lees for about 12 months, keeping the temperature constant and practicing frequent bâtonnage over this time. Then wine is then racked off and blended before bottling and afterwards let to rests in the cellar

### **Organoleptic description**

**Color.** Brilliant color and intense ruby red with purple reflections

**Nose.** On the nose spicy notes evoking black pepper followed by gentler aromas of forest fruits, wild berries, raspberry and blueberry

**Taste.** On the palate the taste is fresh and slightly tingling at first then sweet tannins along with fruit make an interesting finish

**Food pairing.** The ideal wine for typical Friulian dishes, red meat, game and medium aged cheeses. A great combination with beef and grill steaks

**Serving temperature.** 16/18° C