AUTOCHTHONUS

RONCHI DI PIETRO

SCHIOPPETTINO

D.O.C. Friuli Colli Orientali

RIBOLLA NERA, CALLED SCHIOPPETTINO IN THE MUNICIPALITY OF PREPOTTO AND SURROUNDINGS, IS DEFINITELY A FRIULIAN INDIGENOUS GRAPE VARIETY, ORIGINATING RIGHT FROM THE PREPOTTO AREA AND MAINLY GROWN THERE. ACCORDING TO SOME PEOPLE, THE WORD "SCHIOPPETTINO", WOULD REFER TO THE CRACKLING IN THE BOTTLE OF ITS SPARKLING WINE (BEING ONCE BOTTLED WHILE STILL YOUNG IT COMPLETED MALOLACTIC FERMENTATION IN THE BOTTLE, THUS BECOMING SLIGHTLY FIZZY), WHILE ACCORDING TO OTHERS IT WOULD RELATE TO THE FACT THAT ITS GRAPES, FLESHY AND CRUNCHY, SEEM TO CRACKLE IN THE MOUTH WHEN ONCE TRIES TO EAT THEM.

Technical characteristics

Grape variety: Schioppettino in purity
Wine typology: Dry red
Vineyard name: "Ronco Grassi", located in the municipality of Corno di Rosazzo
Nature of soil: Marnous-arenaceous rocks of eocenic origin rich in mineral salts and many other micro-elements
Altitude: 200 m a.s.l.
Year of planting: 2000
Exposure: South-east
Grape yield per hectare: 80 qt.
Growing technique: "Cappuccina"
Harvesting: Very late with withering on the vine; manual with grapes selection.
Vinification: Once the grapes have been delicately destemmed, they go through a process of maceration for a period of time of 6-8 days, so as to allow optimal extraction of the colouring, tannin and aromatic fraction of the grape skins (the whole process is encouraged by frequent drawing off of the must and pumping it over the cap). During this stage the alcoholic fermentation begins. The vinification process goes on with the drawing of the wine off the vats and the pressing of the crushed grapes. Once the alcoholic fermentation is finished selected bacteria are inoculated in order to encourage the initiation of malolactic fermentation. Once this fermentation is complete, the wine is refined in stainless steel tanks and oak barriques for 8 months.

Information organoleptic

Alcohol content: 13.0% vol.
Total acidity: 5.1 g/l
Serving temperature: 16C°-18°C degrees
Preservation time: 5/6 years
Sensory properties: Bright red colour with a violet tinge. It is characterised by a typical wild berry bouquet, including wild blackberry, raspberry and blueberry. Round and warm taste, fullbodied and with elegant tannicity.
Gastronomic combinations: It goes extremely well with all dishes typical of Friulian cuisine, red meats, game meat and semi-mature cheeses.

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