

# Schioppettino

*D.O.C. (Controlled Designation of Origin) Friuli Colli Orientali*

*Type of grape variety | Autoctono*

*Grape variety | Pure schioppettino*

*Type | Dry red wine*

*Name of vineyard | Col rusal*

*Planting year | 2008*

*Exposure | East - south-east*

*Grape production per hectare | 60-65 q.li /ha*

*Training | Cappuccina singola*

*Harvest | Manual, end of september*

*Alcohol content | 14% vol.*

*Total acidity | 5,32 gr/l*

*Serving temperature | 15-16°*

*Storage period | 5-10 years*

*Ancient vine native to Friuli and in particular the Eastern Hills. Its name derives from the crunchy sound made when biting a ripe grape. Its delightfully nuanced character, engaging bouquet and personal and elegant taste, make it the "Primula Rossa" of the Monviert cellar.*

## VINIFICATION

*The grapes previously selected in the vineyard, first with spring defoliation and then thinning at veraison, are picked strictly by hand at exactly the right stage of maturity.*

*Once in the winery, the grapes are de-stemmed and then gently pressed before arriving in the stainless-steel tank where, after an inoculation of selected yeasts, the alcoholic fermentation process and contact of the liquid (must) with the skins at controlled temperature (25 -27° C) begins.*

*This process is followed daily with regular pumping-over and délestage (rack and return) to guarantee the extraction of only the finest part of the skins, or sweet tannins, colour and aromas for a period ranging from 12 to 15 days.*

*Once fermentation is complete and the extraction is optimal, the new wine is separated from the skins and, after a short period of decanting in the tank to eliminate the coarser parts, it is sent for malolactic fermentation which takes place over a period of between 15 and 25 days.*

*At the end of this last phase, the wine is decanted and placed to refine in 25 hl Slavonian oak barrels and in 225 lt French oak barrels, where it remains for 18 months before being prepared for bottling.*

## DESCRIPTION

*Colour ruby red with violet hues. The bouquet presents the intense aroma typical of fresh red fruits such as red currant, cherry, fresh plum, raspberry and blackberry, accompanied by spicy notes of white pepper, cinnamon, walnut husk and vanilla. On the palate it is the perfect combination of structure and elegance; soft and fresh with faint but perceptible silky tannins which accompany a clean and persistent flavour, offering a harmonious sensation that brings together all the olfactory fruity notes.*

## SERVING SUGGESTIONS

*It goes well with feathered game, veal or white meat dishes, baked fatty fish dishes, medium-aged cow's milk and goat cheeses.*

