

SCHIOPPETTINO DI PREPOTTO

GRAPE VARIETY: *100% Schioppettino*

PRODUCTION AREA: *DOC Friuli Colli Orientali*

PRUNING SYSTEM: *guyot*

SURRENDER FOR HECTARE: *70 q/ettaro*

HARVESTING METHOD: *hand-Harvesting with selection of the bunches*

VINIFICATION: *The grapes are harvested at the perfect degree of sugar and phenol content, then stripped and crushed and the must thus obtained is left to macerate and ferment in contact with the skins. The wine is aged in French oak barrels from 500 litres for 24 months.*

NOTES ON FLAVOUR AND BOUQUET: *Typical Aroma of wild berries, blackberries and plum jam, sweet spices such as cinnamon and pepper, Ethereal perfume, leather, underbrush, cyclamen. Full, intense, with good freshness and flavor, sweet tannins.*

SERVING SUGGESTIONS: *red meats, medium-aged cheeses. As nice as meditation wine.*