

Schioppettino

Venezia Giulia

IGT

*
RED WINE



viedalt.it

Grape variety

100% Schioppettino.

Soil

Clayey.

Winemaking

The total grape harvest takes place in boxes. They remain for about a month in a special dehumidified and ventilated room. Subsequently the grapes are de-stemmed and the must remains in contact with the skins for a long period at controlled temperature. In this phase, many replacements are carried out to facilitate the extraction of coloring substances and tannins. Fermentation and aging in stainless steel barrels.

Colour

Ruby red wine with violet reflections.

Tasting notes

Autochthonous vine of Prepotto. The scent is intense, very spicy, reminiscent of cinnamon, wild blackberry, a feature that is also evident in the mouth. Thanks to the withering it is round, full-bodied and the finish is soft.

Food pairing

Schioppettino passito is a very versatile wine, it can be paired with aged cheeses, first and second courses based on meat.

Harvest

By hand

Serving temperature

16 – 18 °C