

# Schioppettino di Prepotto

## Friuli Colli Orientali DOC

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RED WINE



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### Grape variety

100% Schioppettino.

### Soil

Marly-Arenaceous.

### Winemaking

Long maceration in a controlled temperature. In this phase many replacements and delestages are carried out to facilitate the extraction of coloring substances and tannins. Fermentation in stainless steel barrels. When the wine is drawn off, the wine is matured in 500 liter tonneaux of second passage, for a period of about 12-24 months depending on the year, and it is refined in stainless steel until bottling.

### Colour

Ruby-red with purple hues.

### Tasting notes

The scent is very complex and it features hints of green pepper and small red fruits. Inside the mouth, it is ample and persistent.

### Food pairing

If aged, it is perfect with grilled meats, game or aged cheeses.

### Harvest

By hand

### Serving temperature

17 – 18 °C