

SCHIOPPETTINO D.O.C. FRIULI COLLI ORIENTALI



- Variety:** Schioppettino, also known as Ribolla Nera, a native Friulian variety
- Winemaking:** grapes are harvested in mid September. The bunches are selected one by one before destemming, and then vinified in stainless steel vats at a controlled temperature. The wine is aged for 8 months in French oak barrels where it also undergoes full malolactic fermentation
- Ageing:** 5 years
- Appearance:** ruby red with brilliant purple highlights
- Nose:** complex and intense, distinct notes of green pepper, red fruits and spices
- Palate:** broad, balanced, with well-defined aromas of various spices and licorice. Then soft tannins and green pepper in the long aftertaste
- Food match:** versatile in food pairing, it matches perfectly with fried food, tempura and white meat