



SCHIOPPETTINO RIEPPI



Production area: Friuli Venezia-Giulia



Vine: 100% Schioppettino



Vine training system: Doppio capovolto with a planting density of 4,500 vines per hectare



Grape harvesting: The harvest generally begins around the first half of October, subsequently, the grapes are taken to the cellar for further qualitative selection and then they are destined for vinification.



Wine making: The grapes are harvested at the best degree of sugar ripeness, gently de-stemmed and crushed. The must thus obtained is left to ferment in contact with the skins for about 20 days. Frequent pumping over favors the passage of color and noble components from the skins to the fermenting must. The wine will rest in oak barriques for at least 24 months, and then go on to refine in the bottle and be put on the market.



Colour: It comes in a dark red with purple reflections.



Sensory notes: It opens on the nose with elegant and decisive aromas, reminiscent of dried figs, has balsamic aromas of wood and a light background of black berried fruits. In the mouth it is broad and decisive, enveloping and velvety, however showing vigor. The noble component of tannins is excellent.



Gastronomic pairing: It is perfect accompanied with important roasts, red meats and game. Excellent with tasty cheeses.



Serving temperature: 16-18° C



Alcohol content: 14% Vol.

