

# SCHIOPPETTINO

## MONTE DEI CARPINI



### Grape variety

100% Schioppettino (Friuli Venezia Giulia autochthonous vine)

### Vineyards

The vineyards sit on a hill called "Monte dei carpini" at about 200-250m a.s.L. and are south-oriented.

### Soil type

Eocene marnes

### Cultivation system

Modified Guyot

### Harvest

Manual, in late October

### Vinification

Fermentation with skin contact ("maceration") for 18-20 days, second slow fermentation in stainless steel tanks

### Aging

Inox tanks, barrique for 12 months, then in bottle.

### Production

2000 bottles per year

### Bottle

Green bordelaise, 750 ml

### Wine tasting

Colour: Red with purple reflections.

Aromas: It resembles black pepper and has a quite long persistence.

### Food pairing

It matches well with risotto, pork products, red and roast meat. It is very versatile and suits well even with sauced fish dishes.