



Schioppettino

Vintage 2015

Name COLLIO D.O.C.

Grape variety Schioppettino 100%

Name of vineyard Paglizza

Age of vines About 9 years

Altitude 200 m a.s.l.

Exposure West

Soil Hilly ground, comprising marls and sandstone of Eocene origin, known as "Ponca"

Plant training system Unilateral Guyot

Vine density 6,000

Harvesting period Last days of September

Harvesting By hand

Number of bottles produced 5.500

Plant protection management Integrated pest control with low environmental impact, conversion to organic production

Soil management Spontaneous grassing and green manuring in autumn

Vinification Destemming and maceration on the skins for about 10 days in stainless steel tanks with spontaneous fermentation

Aging 10 months aging in new and used barriques. Six months of aging in the bottle

Alcohol/Vol. 13°

Maturity peak 3 years after harvesting

Duration 7 years after harvesting

Serving temperature 18°

Tasting notes Colour: ruby red with purples tinges. Bouquet: hints of blackberry, blueberry, raspberry and cinnamon. Taste: elegant, warm and spicy with notes of mixed berries.

Pairings It pairs excellently with starters such as "gnocchi" with venison sauce and main courses of grilled meat and game.