

SCHIOPPETTINO DI PREPOTTO

Denomination

Friuli Colli Orientali DOC

Grape

Schioppettino

Vinification

Maceration for about fifteen days with gentle pumping over to preserve the integrity of the berries and obtain a controlled and gradual extraction. Separation of the grape seeds during vinification.

Ageing

At least 12 months in barriques, then long refining in bottles. In accordance with the specifications, it can be released for sale not earlier than September of the second year following the harvest.

Organoleptic examination

Ruby red with slightly garnet hues. It has notes of ripe red berries, with spicy notes of incense, pepper and clove. Schioppettino is a wine whose hallmarks are finesse and elegance. A gentle red wine, but nevertheless capable of achieving an excellent complexity thanks to a precious balance between nose and taste. This is confirmed by its excellent aromatic persistence on the finish which echoes the spicy tones.

Food pairing

A versatile red wine, capable of surprising combinations, such as pasta alla Norma, aubergines parmigiana or noble fish dishes cooked Mediterranean style (turbot, dentex, tuna, amberjack) and the traditional "boreto" - a soup of mixed fish in true Grado's style. It is also perfect with meats from farmyard animals, up to game (roe deer, chamois, deer, fallow deer).

Service temperature

16°C

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