



SCHIOPPETTINO di PREPOTTO 2020

Category:	Red dry wine
Grape variety:	SCHIOPPETTINO 100%
Production Area:	Friuli Colli Orientali - Prepotto
Sottozona:	Schioppettino di Prepotto
Pruning system:	Guyot
Density:	4000/7000 plants/ha
Age of vine:	20/40/60 years
Yield per plant:	0,5/1 kg
Soil profile :	Marl- with varying percentages of clay and sand
Harvesting period:	October 2020 with manual harvesting and selection of grapes.
Pairing:	It combines very well with white and red meat dishes, excellent with feather game. A good match with white truffles and aging cheeses.

VINIFICATION

Destemming of grapes	
Length of fermentation:	10 days
Maceration:	25 days with frequent pumping over in the first phase, decreasing in intensity afterwards.
Yeasts:	Selected
Fermentation temperature	20°/24° C.
Malolactic fermentation:	made
Aging:	18 months in barriques.
Bottling:	August 2022
Alcole:	13.49 %
Total acidity:	5.33 g/l
Ph:	3.51
Sugar:	1 g/l