

BASTIANICH

SCHIOPPETTINO D.O.C. FRIULI COLLI ORIENTALI



VARIETY

100% Schioppettino

CHARACTERISTICS OF THE PRODUCTION ZONE

AREA: the hills of Premariacco, Cividale and Prepotto

ALTITUDE: 150-200 meters above sea-level

EXPOSITION: South, Southeast, Southwest

SOIL TYPE: calcareous marl (ponca) with mixed rock and clay

VINE DENSITY: 4000-6000 plants/hectare

VINE AGE: 15-30 years

HARVEST INFORMATION

YIELD PER HECTARE: 80-90 quintals

DATES OF HARVEST: 20-31 October

HARVEST METHOD: by hand in small cassettes

VINIFICATION: The grapes are harvested by hand and then sorted again at the winery to select only the best fruit. The fruit is then de-stemmed and placed in stainless steel tanks for fermentation. 30% of this must is cooled to 5°C/41°F for a cool soak before fermentation. Pump-overs are performed multiple times daily during the fermentation, that lasts 18 days at 26°C/79°F.

The skins are then pressed lightly in a pneumatic press, and after a short period of settling, the wine is placed in stainless steel for complete malo-lactic fermentation.

When the malo-lactic fermentation is finished, the wine begins its period of ageing, half in stainless steel and half in 3000l oak casks, for 7 months.

At the end of this time, and after fining and filtering, the wine is bottled and left to rest for 60 days before release.

ANALYTICAL DATA

Alcohol: 13 % vol.

Residual Sugar: 0.5 g/l

Acidity: 5.0 g/l

pH: 3.2

NOTE DI DEGUSTAZIONE

The uniqueness of Schioppettino is famous, just like its distinct flavor characteristics and its deep connection to a limited and rather specific area in Friuli. Schioppettino is a wine substantially linked to its origins, but looking to the future, by virtue of its identity and distinctive personality. The color is a delicate ruby red with hints of violet. The nose what we might consider its 'signature', spicy notes (black pepper, especially) emerge with clarity and incredible definition. This spice, accompanied by sweet, lithe, delicate fruit, makes this wine's immediate impact one of great elegance. On the palate the silky texture shows balance and elegance of the first order, with fine tannins and acidity. Its varietal character is evident, although this balance and this harmonious play on the palate seems more like a Pinot Noir than the rough, typical style of native Friulian red classics. By virtue of its delicacy, Schioppettino lends itself to pairings with all the typical Friulian appetizers, frico, cjajsons, along with light, delicate meat dishes, skewered meats, wild fowl and mature cheeses.