



SCHIOPPETTINO DI PREPOTTO ————— 2012



Tipology:	Red
Grape Variety:	Schioppettino o Ribolla Nera 100%
Denomination:	Friuli Colli Orientali
Area:	Prepotto
Pruning system:	Guyot
Density:	4000/7000 Vines/ha
Vines age:	12/40 years
Yield for plant:	0,5/1 kg
Soil type:	Marl with varying percentages of clay
Harvest period:	08-09 October 2012 manual (with bunch selection)

PRODUCTION TECHNIQUE

Crushing of grapes

Duration fermentation	8 days
Maceration:	Protraction for 15 days with frequent pumping in the first time, a decrease in the intensity also.
Yeast:	Selected
Fermentation temperature:	20°/24° C
Malolactic fermentation:	Total
Aging:	The wine will age for almost 18 months in french barriques (casks), following it will sleep for one other year in bottle.
Bottling:	August 2014
Alcole:	13,24 %
Total acidity:	5.40 g/l
Ph:	3,53
Sugars :	1,54 g/l