

# SCHIOPPETTINO

## Denomination

Friuli Colli Orientali DOC

## Grape

Schioppettino

## Alcoholic Fermentation

Maceration and fermentation in stainless steel tanks for two to three weeks.

## Maturation

10-12 months in French oak barrels.

## Organoleptic examination

Brilliant and intense ruby color with violet tints, spicy notes reminiscent of black pepper followed by more gentle hints of berries on the nose. A fresh and tingling entrance in the mouth is followed by a finish featuring sweet tannins with interesting fruity references.

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