



SCHIOPPETTINO DEI FRUTTI ROSSI

Bottle size:	750 ml
Appellation:	Friuli Colli Orientali DOC
Variety:	Schioppettino (also known as Ribolla Nera or Pokalca)
Vineyard establishment:	2002-2003-2004
Orientation:	south-east facing slopes
Soil:	ponca – stratified Eocene marl and sandstone
Altitude:	250 – 350 metres a.s.l.
Vine training system:	Single Guyot
Vine density:	5,000 plants per hectare
Grape Harvest:	hand-picked into small 12 kg crates, in October
Winemaking:	maceration under a controlled temperature of 25/27°C in cement vats for at least 15 days with regular stirring and pump overs
Ageing:	part in 2,600-litre Slavonian oak truncated cone shaped vats and part in 500-litre tonneaux, for at least 8 months
Colour:	dark ruby red
Aroma:	the nose is surefooted and full displaying peppercorn and spices on a base of red berries and distinct plum with a marasca cherry finale
Tasting notes:	dry red wine, polished and velvety with the mouth following the nose of fruit and spices The tannins are velvety, well integrated, and the finish is long
Ageing potential:	10/12 years
Food pairing:	feathered game, roast shank, charcoal grilled meat, seasoned cheeses
Serving temperature:	16/18 °C

RoncSoreli - Azienda Agricola srl

Località Novacuzzo, 46 - 33040 Prepotto – UD - Italy
info@roncsoreli.com - www.roncsoreli.com
tel.: +39 0432 713005 - fax: +39 0432 713414