



SCHIOPPETTINO DI PREPOTTO RESERVE

Bottle size:	750 ml
Appellation:	Friuli Colli Orientali DOC - Schioppettino di Prepotto Subzone
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 in controlled temperature cement vats for 15/20 days followed by malolactic fermentation on the skins
Ageing:	minimum 24 months in 2,600-litre truncated cone shaped vats and French and Slavonian oak barrels, followed by at least other 24 months in the bottle before release
Colour:	ruby red
Aroma:	recalls dried plums, cloves, nutmeg, black pepper with a balsamic overtone
Gusto:	well balanced structure, elegant tannins and notes of red fruit (plum, cherry)
Ageing potential:	10/12 years and beyond
Food Pairing:	wild game and poultry (woodcock, venison) and mature cheeses
Serving temperature:	18/20 °C

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