

GRILLOLE

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S C H I O P P E T T I N O D I P R E P O T T O D O C F R I U L I C O L L I O R I E N T A L I

GRAPES: 100% Schioppettino

YEARS OF PLANTING: 1983 - 2003

VINEYARDS: grassy – not irrigated, cultivation systeme Guyot.

VINIFICATION: The meticulous manual selection of the grapes follows de-stemming and fermentation for about 18 days at a controlled temperature of 26/27 ° C, with frequent pumping over

RIPENING: in oak barrels of 500Lt for 36 month.

TASTING NOTES:

Ruby. It is a very elegant and balanced wine. Intense to the nose, it immediately opens on spicy aromas of cloves and pepper, which leave space almost immediately to elegant aromas of violet, and then give way to fruity. In the mouth it is marked by splendid freshness and intense body, with spicy returns in closing. The aging in wood makes him take on pleasant tertiary aromas never excessive

PAIRING:

Schioppettino di Prepotto is a very versatile wine. For its elegance I would recommend it throughout the meal. From aperitifs to important first courses. But elegance is not synonymous with lightness. Its structure nicely supports second courses like mixed skewers of meat, game, game, braised meat and roast meat. Then try it with a steamed fish maybe smoked and spicy. It will surprise you ...

HISTORY

Dry red wine that comes from the fermentation of Schioppettino grape (also known as Ribolla Nera) grown in the area of Prepotto, where it is thought to have originated. The origin of the name is uncertain, probably the name onomatopoeic derives from the "schioppettare" of the berries from the thick peel during fermentation.

In the DOC Friuli Colli Orientali, outside the municipality of Prepotto is a quite rare vine, while in our town it is very widespread and is the main wine of every company production. This fact was recognized in 2008 with the assignment of the sub-area "Schioppettino di Prepotto". To obtain it, wine producers of Prepotto have defined production rules much more restrictive than those granted in the DOC. We have reduced the production from 110Qli / hectare of the DOC to 70Qli / ha granted to the sub-zone and moreover we can not sell the wine before the two years from the production and a minimum of one year of these two years must be aged in wooden barrels.

Let's say that if you look for Schioppettino it is almost inevitable that you arrive at Prepotto ...

