



venchiarezza



Red ribella

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The autochthonous variety in northeast Italy. Since 13th century where there was the first historical record of Schioppettino, people appreciate its wine continually.

Schioppettino is to Friuli just as Pinot Noir is to Burgundy. Like Pinot Noir, Schioppettino is also a difficult variety to cultivate and transform into wine. Schioppettino seems never compromise. It roots in its land boldly.

Today, this is one of the most interesting red wines in the region. It is worth collecting.

Varietal
Schioppettino

Vineyard
Average vineyard age: 10 years
Number of vines per hectare: 4.500
Training method: modified single guyot
Average yield: 70 quintals/ha
Harvesting period: middle of October

Winemaking and aging
After de-stemming, the must is fermented on the skins with natural yeasts.
Aging only in stainless steel tank (without oak aging), in order to present the original unique characteristics of Schioppettino.

Tasting profile
Color: Vivid purple red color, not intense.
Nose: Typical spicy sensations, with pepper notes together with red berries.
Palate: Lively taste with good acidity. Medium bodied.

Food pairing
Very well with medium strong flavored dishes: roasts, feathered game. Or why not try with spicy seafood dishes!

Serving temperature: 16°C / 61°F about

Alcohol (% vol): 12.5

Totaly acidity (g/l): 5.00