



SCHIOPPETTINO 2018

Friuli Colli Orientali DOC

Agronomic data:

Vintage:	2018
Grape variety:	Schioppettino
Area:	1 Ha
Average age of the vines:	20 to 60 years
Altitude Rating:	175-300 m.s.l
Orientation:	south-south west
Soil:	marl and sandstone flysch of Eocene origin
Type treatments:	copper and sulphur
Working soil:	green manure
Harvest time:	October
n° of bottles:	4000 bottles/year

Main analytical data bottling:

Alcohol:	13 %
Total acidity:	5.5 g/l
Free sulphur:	22 mg/l
Total sulphur:	45 mg/l

Vinification and aging:

Harvest:	hand picking in October.
Vinification:	grapes maceration for 20/25 days in steel or cement.
Fermentation:	indigenous yeasts in barrel (10-15 hectolitres) or barrique; spontaneous malolactic fermentation.
Aging:	12 months, "battonage" monthly.
Bottling:	after 18 months without clarification and filtration.

