

Reds - Black Label

VALERIO MARINIG PREPOTTO

SCHIOPPETTINO DI PREPOTTO



GRAPE VARIETY Schioppettino

D.O.C. Friuli Colli Orientali

VINEYARD DENSITY 5000 vines /ha

ALTITUDE 100 m.a.s.l.

CULTIVATION METHOD Guyot

TYPE OF SOIL Permanent grassing

HARVEST By hand

VINIFICATION De-stemming crushing, maceration and fermentation with selected yeasts in contact with the peels for about 15-20 days at a controlled temperature with progressive separation of the seeds, soft pressing

AGING In *tonneaux* and *barrisques*: 20 months with periodical *bâtonnages*; in bottle: variable between 6 and 12 months

ALCOHOL 13%-14% vol. depending on the vintage

SERVING TEMPERATURE 18 °C

CHARACTERISTICS AND PAIRINGS With an intense purplish red colour, the fragrance is reminiscent of cherry, wild berries, and black pepper. The taste corresponding to the nose and, if aged, acquires balsamic, spicy and complex nuances, which refer to moss. It is suitable to accompany meat-based main courses, game, and seasoned cheeses

CATEGORY BLACK LABEL

TYPE DRY RED
