



COLLI DI POIANIS

GLI STORMI

Schioppettino di Prepotto



Deep ruby red in colour with purple tints. The nose displays fruity aromas of blueberry, blackcurrant and bramble that blend perfectly with the spicy notes of green peppercorn. The mouthfeel is velvety, fresh, enveloping and well balanced. Ageing it develops an elegant bouquet of autumn leaves and spices. It is a great accompaniment to rustic style dishes like those of the traditional Friulan cuisine, roasts and pot-roasts, game and mature cheeses.

Varietal Schioppettino

Appellation DOC Friuli Colli Orientali - Schioppettino di Prepotto Subzone

Production area Prepotto

Soil type Eocene marl and sandstone

Training system Guyot

Winemaking and ageing The grapes are manually harvested and delicately destemmed. Fermentation follows maceration on the skins in truncated cone shaped French oak vats. Pump overs are performed regularly to extract fine-grained tannins and colour from the skins. The wine is racked into French oak barriques where it ages for 12 months and where malolactic fermentation takes place. The wine ages for further 10 months in stainless steel and then in the bottle.

Serving temperature 18 °C