



# SCHIOPETTO

## PINOT GRIGIO COLLIO DOC

2015

*The wine is obtained exclusively from Pinot Grigio grapes, a varietal of French origin, cultivated in hilly areas, in soil which is of average marl composition. The bunches are small with round grapes red-grey in colour, and like Pinot Bianco it derives from a mutation of Pinot Nero. The grapes are hand picked, pressed in a soft press after which there follows a brief period of decantation in total absence of sulphur dioxide. The fermentation takes place in stainless steel tanks under a controlled temperature. The ageing takes place on the lees for 8 months.*



Appellation: Collio DOC  
Grapes: 100% Pinot Grigio  
First Production: 1968

### ANALYTICAL DATA

Alcohol % vol: 13,5 %  
Sugar: 0,3 g/l  
Total acidity: 5,2 g/l

### PRODUCTION NOTES

Soil: *Hilly marly soils of Eocene origin*  
Training system: *Guyot*  
Harvest time: *Second and third decade of August*  
Harvest method: *Manual*  
Yield per hectare: *60 q/hectare*  
Fermentation: *10-12 days in steel tanks*  
Fermentation temperature: *16 °C*  
Ageing: *In stainless steel tanks for 8 months*  
Fining: *Minimum 5 months in bottle*

### TASTING NOTES

Colour: *Golden-yellow colour.*  
Aroma: *The aroma is fresh and inviting, with notes of banana and passion fruit.*  
Palate: *Savory on the palate, as terroir, with an intriguing freshness that gives drinkability and complexity. Very persistent and consistent taste to the nose.*

Serving temperature: *13° C*  
Food pairings: *Ideal with fish starters and main courses; served young in fresh is a good aperitif, aged goes well with swordfish and mixed grilled fish.*

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