



SCHIOPETTO

BLUMERI INDICAZIONE GEOGRAFICA TIPICA

2017

This blend of Merlot and Refoscolo del Peduncolo Rosso is the result of a project which began in year 2000 , after an careful evaluation of the climatic and soil characteristics of the state called Dei Blumeri in Collio Orientale del Friuli.



Appellation: IGT Rosso Venezia Giulia
Grapes: 50% Merlot, 50% Refosco dal Peduncolo Rosso
First Production: 2001

ANALYTICAL DATA

Alcohol % vol: 14,00%
Sugar: 2,2 g/l
Total acidity: 5,0 g/l

PRODUCTION NOTES

Soil: *Hilly marly soils of Eocene origin*
Training system: *Guyot and Cordon Spur*
Harvest time: *Second and third decade of September*
Harvest method: *Manual*
Yield per hectare: *35 q/hectare*
Fermentation: *10-15 day in large wooden vats*
Fermentation temperature: *25 °C*
Ageing: *Oak barrels of 225 and 500 litres for 14 months*
Fining: *Minimum 18 months in bottle*

TASTING NOTES

Colour: *Deep ruby red colour*
Aroma: *Elegant and fruity bouquet at first glance, blackcurrant and morello cherry, balsamic and tobacco emerge later and lend complexity.*
Palate: *Intense wine with fine tannins and elegant intriguing freshness and pleasantness, soft, with long, lingering finish.*

Serving temperature: *18° C*
Food pairings: *Excellent with white and red meat as well as with cheeses with medium or long seasoning. Regional dishes and goulash are ideal matches.*

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