



SCHIOPETTO

MARIO SCHIOPETTO FRIULANO COLLIO DOC

201

This wine is known in our winery as "Il Mario". It is the best quality possible of Schiopetto wines.

In Gorizia, in 1954, the local Curia planted Friulano vines and some Riesling ones. It did so in the best side of the vineyard: the southern. A representative, superb wine that can only be produced in stainless steel tanks in the best vintages. It is the perfect synthesis of the typical locally grown Friulano grapes (95%) and the mineral-rich Riesling ones (5%). This white wine is dedicated to Mario Schiopetto and it expresses the quintessence of the wine-growing area of Capriva del Friuli.

Appellation: *Collio DOC*

Grapes: *95% Friulano, 5% Riesling*

Vintage: *201*

ANALYTICAL DATA

Alcohol % vol: *13,0%*

Sugar: *0, 0 g/l*

Total acidity: *5, g/l*

PRODUCTION NOTES

Soil: *Heavy clay of Eocene origins*

Training system: *bilateral Guyot*

Harvest time: *Fist of September*

Harvest method: *Manual*

Yield per hectare: *30 q/he*

Fermentation: *12-14 days in steel*

Fermentation temperature: *16 °C*

Ageing: *Stainless steel for 9 months*

Fining: *A minimum of 6 months in bottle*

TASTING NOTES

Colour: *Straw yellow colored with greenish reflections .*

Aroma: *wide and very complex nose. It develops flavours of ripe fruit, medicinal herbs and notes of almond. All in a sophisticated balance.*

Palate: *rich and dynamic entry, fruity notes of the Friulano blend with icy and mineral notes of the Riesling, creating a balance of great elegance and personality.*

Serving temperature: *13° C*

Food pairings: *Excellent with first courses in general, with fish and soups, but also with white meats. Its body give an interesting combination with tuna or swordfish fillet.*

Terre Friulane S.r.l.

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