

SCHIOPETTO

BLANC DES ROSIS

VENEZIA GIULIA

INDICAZIONE GEOGRAFICA TIPICA

2019

This wine is derived from a complex combination of grape varieties: Friulano, Sauvignon, Pinot Bianco and Pinot Grigio. Blanc des Rosis represents an elegant and all embracing wine, a historic blend made by the estate in 1986 born from the express desire to represent in a single wine the richness of the area of origin. The harvest is manual, the press soft and decantation in total absence of sulphur dioxide. Fermentation and ageing take place for 8 months in stainless steel.

Appellation: IGT Bianco Venezia Giulia

Grapes: Friulano, Sauvignon, Pinot Bianco, Pinot Grigio

First Production: 1986

ANALYTICAL DATA

Alcohol % vol: 12,50 %

Sugar: 2,1 g/l

Total acidity: 5,2 g/l

PRODUCTION NOTES

Soil: Clay and hilly marly soils of Eocene origin

Training system: Guyot and Cordon Spur

Harvest time: From second decade of August to the first of September

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 3 months in bottle

TASTING NOTES

Colour: Pale yellow with a green touch.

Aroma: Intense aromas of yellow fruit with hints of flowers and well integrated that lend elegance and finesse.

Palate: Soft palate but with good personality and intriguing fusion with perfumes. Long finish with a slightly mineral.

Serving temperature: 13° C

Food pairings: Excellent for aperitif, perfect with shellfish and all first pasta courses; when aged interesting contrast with creamy mushroom dishes.

TERRE FRIULANE S.R.L.

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