

TORREALE

Cividale del Friuli - www.torreale.it - info@torreale.it

SCHIOPPETTINO

D.O.C. Friuli Colli Orientali



Grape variety: 100% Schioppettino - indigenous grape - grown on the hillsides of eastern Friuli region.

Harvest: By hand in crates, with selection of grapes.

Vinification: Destemming and maceration for 8 days at a temperature of max 26°C. Devatting followed by a series of rackings and an ageing period on the yeasts until bottling.

Alcohol: 13.00%.

Tasting notes: Intense ruby red color. Aromas of black pepper with underbrush overtones. The palate is soft, full and velvety.

Serving temperature: 15°-16°C.