



TERESA RAIZ

# SCHIOPPETTINO

DOC COLLI ORIENTALI DEL FRIULI



## GROWING AREA

DOC Colli Orientali  
(morainic and hilly soil).

## GRAPE VARIETIES

100% Schioppettino.

## ALCOHOL

13% vol.

## HARVEST PERIOD

First ten days of October.

## YEAR OF PLANT

1996.

## VINEYARD DENSITY

5.000 vines per hectare.

## TRAINING SYSTEM

Cappuccina (double arched cane).

## HARVEST METHOD

Manual, into shallow boxes.

## VINIFICATION

On the skins, with a 10-day maceration  
in 75 hl vats.

## MATURATION

Maturation in 225-litre barriques and at least  
6 months in stainless steel tanks. After bottling,  
at least 3 months in glass before release.

## COLOUR

Ruby red with violet touches.

## NOSE

Strong and intense, spicy with fragrances  
of raspberry, blueberry and blackberry.

## PALATE

Dry, elegant, well-structured and full-bodied.

## SERVING SUGGESTIONS

Red meats, game, cheese and mushroom dishes.

## SERVING TEMPERATURE

16-18 °C.