



## *Colli Orientali del Friuli DOC Schioppettino*

**Cantarutti**

*Food Pairing*



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*Grape Varietal : Schioppettino*

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Red, 2004; Region: Friuli.

Alcohol Content: 13 %

Total Acidity: 6.10 gr/lt

Serving Temp: 18 °C.

As it happens for each red grape, wine-making is by inoculating selected yeasts and enzymes that, together with enologic techniques and modern equipments, allow to work grapes and musts without affecting the characteristics of this grape. Using truncated cone and both hot and cold temperature controlled tanks permits to control the fermentation.

Maceration on the grapes occurs at a controlled temperature that varies from 26 till 28°C for about 15/18 days in order to obtain a good extraction of the colour and to keep a good structure able to maintain itself for a long time. When the liquid part separates itself from the solid one, the must is kept in steel tanks for some days for the cleaning. The wine is now put directly in new Hungarian 300 litre barrels where it stays for 18 months; during this period the malolactic fermentation occurs. The wine contained in each barrel is put in an unique mass before the bottling

### *Tasting Notes*

It has a bright violet ruby red; at the nose it is unmistakable the scent of pepper that mixes with other spices (nutmeg, cloves); in the mouth you can recognised these notes and there the wine opens velvety, soft and balanced. The final is long pleasant and full.

It should be matched with game and saucy meats, but also with pork meat and ripen cheeses.