

James
Suckling
93 PTS
2016



TASTING NOTES

Elegant and ripe citrus notes accompanied by fresh flowers and supported by a creamy mid-palate.

Schiopetto

Blanc des Rosis Bianco

COUNTRY	ABV
Italy	13%
REGION	VARIETALS
Friuli-Venezia Giulia	Friulano
APPELLATION	Sauvignon
Venezia Giulia IGT	Pinot Bianco
	Pinot Grigio

WINERY

It all began in 1965 when Mario Schiopetto took over care of the vineyards surrounding the Archbishop's Palace at Capriva. He completely reinvigorated the abandoned Friulano vines and eventually managed to purchase the property in 1989. Mario, fully aware that the real wealth and strength of his business lay in the soil and the health of his vines, transformed the unkempt terrain into carefully tended vineyards. He worked hard to create a unique plot that took full advantage of the "Ponca" terroir: the typical clay and limestone Friuli terrain.

Over time, his children joined him in the business—Maria Angela, Carlo, and Giorgio—continuing his project in the vines and cellar with sensitivity and respect, love of tradition, and real passion.

In April 2014, the Rotolo family took ownership of the property, with every intention of continuing carrying forward Schiopetto with Mario's philosophy and dedication.

CULTIVATION

Manually harvested from the second week of August to the first of September. Soft press and decantation in total absence of Sulphur dioxide.

VINIFICATION

Fermentation in stainless steel for 10-12 days at 16° C.

AGING

Aged in stainless steel tanks for 8 months, aged for a minimum of 3 months in bottle.