



James  
Suckling  
94 PTS  
2016



#### TASTING NOTES

Classic for the varietal and a pioneer in quality wine making back in the early '70s. A great example of the varietal... almond, wildflowers, pear, and apricot.

## Schiopetto

### Friulano Schiopetto

COUNTRY	ABV
Italy	14%
REGION	VARIETALS
Friuli-Venezia Giulia	Friulano

APPELLATION  
Collio DOC

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#### 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.

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#### CULTIVATION

Obtained purely from Tocai Friulano grapes, the historic varietal from Collio of Gorizia. Planted in a well ventilated hill area where the soil is mainly clay and limestone with origins from the eocene era. The grapes are all picked by hand the last week in August or first in September, pressed in a soft press after which there follows a brief period of decantation in total absence of Sulphur dioxide.

#### VINIFICATION

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

#### AGING

Aged in stainless steel tanks for 8 months, aged in bottle for 5 months.

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