

James  
Suckling  
91 PTS  
2016



#### TASTING NOTES

Straw yellow color with green apple, citrus, and white flower. Soft and round with present acidity. Better than most at the price point.

## Schiopetto

### Malvasia Schiopetto

COUNTRY	ABV
Italy	15%
REGION	VARIETALS
Friuli-Venezia Giulia	Malvasia
APPELLATION	
Collio DOC	

---

#### 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

Malvasia Istriana is one of the historic varieties of the hills of Friuli, growing well in poor marly soil with direct sun exposure and long maturation. Picked by hand in the first week of September and pressed at low temperatures. Followed by a static decantation in 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.

+1 720.536.5714 • [www.volioimports.com](http://www.volioimports.com)