



James
Suckling
94 PTS
2016

Wine
Enthusiast
91 PTS
2016



TASTING NOTES

Elegant and savory citrus notes accompanied by fresh flowers. Medium bodied with present acidity and complex structure.

Schiopetto

Pinot Bianco Schiopetto

COUNTRY ABV
Italy 14.5%

REGION VARIETALS
Friuli-Venezia Giulia Pinot Bianco

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

A wine obtained exclusively from Pinot Bianco grapes, a varietal of great excellence, particularly suited to hilly areas, which has adapted perfectly to Friuli and in particular to the area of Collio. The Pinot Bianco has been planted in a well ventilated area where the soil is mainly marl (clay and limestone). It produces small compact bunches and the grapes are round and golden in color. The harvest is by hand from the second week of August to the third week in September, followed by a soft pressing and 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 a minimum of 5 months.

+1 720.536.5714 • www.volioimports.com