



James
Suckling
95 PTS
2016

Wine
Enthusiast
89 PTS
2016



TASTING NOTES

Savory and elegant with present minerality and a nice dry finish.

Schiopetto

Pinot Grigio Schiopetto

COUNTRY ABV
Italy 15%

REGION VARIETALS
Friuli-Venezia Giulia Pinot Grigio

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

The wine is obtained exclusively from Pinot Grigio grapes, a varietal of French origin, cultivated in hilly areas, in soil which is of average marl composition. The bunches are small with round grapes red-grey in color. The grapes are hand picked the second to third week in August, 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 a minimum of 5 months.