



TASTING NOTES

Elegant and ripe citrus notes accompanied by fresh flowers and supported by persistent acidity.

Schiopetto

Ribolla Gialla Des Rosis

COUNTRY ABV
Italy 13.5%

REGION VARIETALS
Friuli-Venezia Giulia Ribolla Gialla

APPELLATION
Venezia Giulia IGT

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

This is the last white grape to be harvested at the end of September, picked by hand and fermented at low temperatures to maintain the delicate aroma.

VINIFICATION

Fermentation for 10-12 days in steel tanks at 15° C.

AGING

Aged in stainless steel tanks for 5 months, aged in bottle for a minimum of 2 months.