



Antonio
Galloni
92 PTS
2019



Schiopetto

Sauvignon Schiopetto

COUNTRY ABV
Italy 14.5%

REGION VARIETALS
Friuli-Venezia Giulia Sauvignon

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 Sauvignon grapes, a varietal of great importance, cultivated in the areas of Sauternes and Bordeaux, from where the grapes have been imported to Friuli where they have found ideal conditions in both soil and climate. Cultivated in the hill areas, this varietal prefers fresh clay soil, it produces small bunches with grapes of medium size. The grapes are hand picked the last week in August to the first week 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 14° 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