

SCHIOPPETTINO

Producer **DARIO COOS**



Appellation

Venezia Giulia I.G.T.

Wine Type

Red

Vintage

2011

Grape Variety

100% Schioppettino

Sensory Characteristics

Wine color is intense dark purple, medium tannic and acidic to the taste, with good alcohol and a nose of black pepper. With ageing the aromatic characteristics of the wine evolve towards mature prune and liquorice. Ideal with red meats, grilled meats, game and cheese with medium ageing.

Harvest

Second half of October

Vinification Process

The grapes are destemmed and crushed. Fermentation occurs with selected indigenous yeasts which allow a slow alcoholic fermentation and a cold maceration that gives the wine its aromatic characteristics. Maceration takes place in stainless steel tanks in about 2-3 weeks pumping the juice frequently over the cap. At the end of maceration, the wine is placed in small french oak barrels where malolactic fermentation occurs. Ageing: 11 months in french oak barriques.

Alcohol Content

13%

Soil Type

Sandstone and marne of eoceane origin. The vine grows in terraced hills.

Vine Cultivation System

Guyot

Grape Yield

65 quintals per hectare

PRODUCTION ZONE

Country: Italy

Region: Friuli

Area: Nimis - Udine



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