

SCHIOPPETTINO



VARIETAL

Schioppettino

HARVESTING

Manual at the beginning of October.

VINIFICATION

Following a cold maceration, which is ideal to obtain the characteristic spiced notes, the wine is fermented in stainless steel vats for about 5-6 days with periodical recasting. The wine is then aged in wood for at least 8 months.

SENSORY NOTES

Light red ruby color typical of this variety. Ample, complex nose with characteristic black pepper notes. With ageing these aromatic notes evolve to liquorice and ripe plum. Medium body palate, fresh and elegant with herbaceous hints.

SERVING SUGGESTIONS

In general great with cold cuts, red meats not excessively fat, grilled / skewed meats, game and cheese mildly aged.

SERVING TEMPERATURE

18-20 °C / 64-68 °F

LIFE EXPECTANCY OF WINE

2-4 years 

Dario Coos