

DODIS

SCHIOPPETTINO

D.O.C. FRIULI COLLI ORIENTALI

Schioppettino is an indigenous red grape variety from Friuli, also known as Ribolla Nera and cultivated mainly in the eastern hilly areas of Friuli. The origin of its name is probably due to the characteristics of the berry, whose taut, thick skin produces a typical crackling noise when chewed. From ancient origins (13th century), it gives us a wine with character, much appreciated for its natural spicy note.



format 750 ml

GRAPE VARIETY

Schioppettino

PRODUCTION AREA

Eastern Friuli, Italy

SOIL

Marl and sandstone

HARVEST

At the correct degree of ripeness

VINIFICATION

Red wine vinification, with maceration on the skins in steel vats, where the wine refines until bottling

TASTING NOTES

Intense ruby red colour. Typical pepper hints and undergrowth notes emerge on the nose. The taste is soft, full and velvety

FOOD PAIRING

Excellent with game, red meat and semi-aged cheese

SERVING TEMPERATURE

15°-16° C

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