

cadibon

SCHIOPPETTINO

DENOMINAZIONE DI ORIGINE PROTETTA

FRIULI COLLI ORIENTALI



Tipology: Red dry

Variety: Schioppettino 100%

Production area: Friuli Colli Orientali

Town: Corno di Rosazzo (UD)

Implant in: 2005

Implant density: 4500 stump for hectare

Production for hectare: 6 tons/ha

Planting density: 2.5 x 0.90 m

Growing system: Guyot

Soil typology: flaked clay

Vintage: October

Grape-harvest: manual

Vinification: HARVESTED GRAPES ARE SWIFTLY BROUGHT TO THE CELLAR AND HAND-CHOSEN, FOLLOWED BY CRUSHING AND DESTEMMING IN STAINLESS-STEEL TANKS. NATURAL FERMENTATION DURING 13-15 DAYS WITH DAILY REMOUNTS. MALOLACTIC FERMENTATION TAKES PLACE AT 25-35°. WINE AGES FOR 10 MONTHS IN STAINLESS-STEEL TANKS WITH TEMPERATURE CONTROL BARRELS AND IS FINED IN-BOTTLE FOR 60 DAYS.

Wine tasting: FROM A LOCAL VARIETY GRAPES, THIS RED WINE HAS A VIOLACIOUS COLOUR AND DELICATE AROMAS OF WILD ROSE. A WELL-ROUNDED AND INTRIGUING FLAVOUR, IT IS A PERFECT COMPLEMENT FOR THE COLD MEATS PRODUCED IN FRIULI.

SERVING TEMPERATURE: 18-20°C

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