



ANGORIS  
1648



# Schioppettino

*DOC FRIULI COLLI ORIENTALI*  
ANGORIS LINE



Schioppettino 100%



Ronco Antico ~ Training method Guyot ~ Harvest time mid-October



13,0% Vol.



Ponca (eocene marl) ~ Exposure East-West ~ 90 sea/level ~ Production area 1,5 ha



Planted in 1992 ~ Vine density 5.000 vines/ha ~ Yield per hectare 70 quintals/ha ~ Production 8.000 bottles



After a prefermentative cold maceration, the fermentation of the must with the skins takes place at controlled temperature for 12 days. Malolactic fermentation.

Then the wine is aged for 6 months in tonneaux, 6 months in stainless steel tanks and 4 months in bottle



Pale ruby red, with purple hues.

Berry like blackberry, raspberry, blueberry; intense; grapey; slightly peppery.

Dry, medium bodied; prominent yet fine tannins; elegant; plenty of acidity; spicy.



Tagliatelle with ragu, game birds, pork roast, and why not: tempura.

Serving temperature 18 - 20 °C



BIBENDA ~ 4 GRAPPOLI

GILBERT & GAILLARD ~ MEDAL 90 POINTS

MUNDUS VINI ~ SILVER MEDAL

VINIBUONI D'ITALIA ~ 4/4 STARS