

DODIS

SCHIOPPETTINO

I.G.T. Venezia Giulia



Grape variety: 100% Schioppettino –indigenous grape-grown on the hillsides of Eastern Friuli

Harvest: By hand, in crates, with selection of grapes

Vinification: Destemming and maceration for 8 days at a temperature of max 26°C. Racking and an ageing period on the yeasts prior to bottling follow

Alcohol content: 13.00%

Tasting notes: Intense ruby red color. Aromas of black pepper with underbrush overtones. It is soft, full and velvety on the palate

Suggested food pairings: Ideal pairing with all red meats

Serving temperature: 15°-16°C