



LIS FADIS®

VINI DEI COLLI ORIENTALI

Name: PESARÙL - Schioppettino 100%

Denominazione Origine Controllata - Friuli Colli Orientali.

Grape variety: Schioppettino biotype from Albana di Prepotto (this grape's zone of origin) found on the pergola of an old farmhouse.

Vine age: 20 years.

Territory: Traditional terracing, made by hand, with marly soils, exposed eastwards, altitude 125-200 metres above sea level.

Training system: Classic single Guyot, 4-5 productive buds per trunk.

Production: 30-35 ql / ha.

Harvest: Manual in small crates, then checked on vibrating sorting table.

Vinification: Fermentation and vinification take place in 1000-litre oak vats for 15-18 days including punching down by hand.

Ageing: Then 18 months in oak tonneaux before bottling. At least 12 months of bottle ageing before the wine is released for retailing.

Colour: Bright ruby-red.

Serving temperature: 18°C.

Pesarùl
Schioppettino



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