

# Turian

## SCHIOPPETTINO (RIBOLLA NERA)

### WINEMAKING

After the harvest, the grapes concentrate in a drying room to enhance their fragrances and body. Fermentation on the skins for about three weeks is in small temperature-controlled automatic stainless steel fermentation tanks.

From the following spring, the wine matures in Allier oak barriques for at least 18 months, followed by a further 18 months in bottle.

### WINE

The deep ruby is still tinged with purple. Intriguingly concentrated, evolved aromatics foreground varietal notes of forest fruits, raspberries, black pepper and spices. Soft tannins on entry with freshness that accompanies progression through to the lingering finale.

### SUGGESTIONS

Storage: lay the bottle on its side in a dark, dry room at a temperature of 15 °C.

Food matchings: feathered game, wood pigeon, duck.

Pappardelle pasta in hare sauce, wild boar, roe deer.

Friulian food: Baked masurin (mallard duck), horseradish-aromatised goose with spicy preserved fig.

### GRAPES

Schioppettino (Ribolla Nera)

### DOC ZONE

Colli Orientali del Friuli

### MUNICIPAL TERRITORIES

### OF PRODUCTION

Corno di R. and Prepotto

### GRAPE YIELD

80 quintals/hectare

### TRAINING SYSTEMS

Long spurred cordon and Guyot

### PLANTING DENSITY

4,200 vines/hectare

### HARVEST PERIOD

Mid October

### ALCOHOL CONTENT

About 13% vol.



Serving temperature: 16-18 °C

