

D.O.C. FRIULI COLLI ORIENTALI
SCHIOPPETTINO DI PREPOTTO



Where Judrio river laps on Albana plain, we produce this great spice-driven red wine from selected autochthonous grapes. Ruby red color with violet hues. Vibrant bouquet recalling red berries, cyclamen and black pepper. The palate is full, elegant and complex, marked with authentically varietal pungency. Excellent partner with mushrooms velouté, fermented cheese, roast meat and noble wild game. Serving temperature: 18°-20° C.

Environmentally friendly techniques used.

TECHNICAL REMARKS

HARVEST: hand harvest in crates	DENSITY: 3,500 plants/ha
GRAPE: Schioppettino	YIELD: 40 hl/ha
SOIL: marl soil called "Ponka"	VINIFICATION: maceration on the skins, with pumping over mixed with délestages
ALTITUDE: 150 m on sea level	REFINING: in wooden barrels for 24 months
GROWING SYSTEM: guyot	

SCORES

- *Schioppettino 2013*: Gambero Rosso, 2 glasses; Vini Buoni d'Italia, 4 stars; Vinous.com review by Ian d'Agata 93/100 pts
- *Schioppettino 2012*: ViniBuoni d'Italia, the CROWN; Gambero Rosso, 2 glasses; "Autochthonous wine of the year" by Go Wine – wine guide Cantine d'Italia 2017
- *Schioppettino 2011*: Gambero Rosso, 2 glasses; Bibenda, 4 bunches; ViniBuoni d'Italia, 4 stars; Merano Wine Festival 2015, Red color (88-89,99 pts); Enocibario: 57/60 pts
- *Schioppettino 2010*: Gambero Rosso, 2 red glasses ; Bibenda, 4 bunches; ViniBuoni d'Italia, 4 stars; Vitae 2 shoots
- *Schioppettino 2009*: Bibenda, 4 bunches; Gambero Rosso, 2 glasses; Espresso, 3 bottles; ViniBuoni d'Italia by Touring Club, 4 stars; Ian d'Agata, 92/100; Decanter DWWA, bronze medal; Gilbert&Gaillard, 88/100; Merano Wine Festival, 86-89
- *Schioppettino 2008*: Bibenda, 4 bunches; Gambero Rosso, 2 glasses; Espresso, 3 bottles; ViniBuoni d'Italia, 4 stars; Ian d'Agata, 90/100; Decanter DWWA, bronze medal; Merano Wine Festival, 90-94
- *Schioppettino 2007*: Gambero Rosso, 2 glasses; Espresso, 3 bottles; ViniBuoni d'Italia, CORONA (CROWN); Slow Wine, mention
- *Schioppettino 2006*: Gambero Rosso, 2 glasses
- *Schioppettino 2005*: Gambero Rosso, 2 red glasses; ViniBuoni d'Italia, 4 stars; Ian d'Agata, 91/100;

VIGNA PETRUSSA – Friuli Colli Orientali

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