



# SCHIOPPETTINO di Prepotto

D.O.C. FRIULI COLLI ORIENTALI

Where Judrio river laps on Albana plain, we produce this great spice-driven red wine from selected autochthonous grapes. Ruby red colour 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 with mushrooms velouté, fermented cheese, roast meat and noble wild game. Serving temperature 18°-20° C. Environmental friendly techniques used.



**HARVEST:** hand harvest in crates

**GRAPE:** Schioppettino

**SOIL:** marl soil called "Ponka"

**ALTITUDE:** 150m on sea level

**GROWING SYSTEM:** guyot

**DENSITY:** 3500 plats/ha

**VINIFICATION:** maceration on the skin, with pumping over mixed with délestage

**REFINING:** in wood barrels for 24 months

## SCHIOPPETTINO 2017

- Vini Buoni D'Italia 4 stars ★★★★★
- GAMBERO ROSSO 2 glasses 🍷🍷

## SCHIOPPETTINO 2016

- VinoWay - Selezione ORO- 97/100
- Vinous.com by Ian d Agata 92/100
- GAMBERO ROSSO 2 black glasses 🍷🍷
- Vini Buoni D'Italia 4 stars ★★★★★

## SCHIOPPETTINO 2015

- GAMBERO ROSSO 2 glasses 🍷🍷
- Vini Buoni D'Italia GOLDEN STAR 🏆
- Vinous.com by Ian d Agata 93/100
- VINO WAY GOLD SELECTION 92/100
- Selezione del Sindaco 2019 88.20 points GOLDEN MEDAL 🏆

## SCHIOPPETTINO 2013

- GAMBERO ROSSO 2 glasses 🍷🍷
- Vini Buoni D'Italia 4 stars ★★★★★

## SCHIOPPETTINO 2012

- GAMBERO ROSSO 2 glasses 🍷🍷
- Vini Buoni D'Italia the Crown 🏆
- Go Wine "Autochthonous wine of the year"

## SCHIOPPETTINO 2011

- GAMBERO ROSSO 2 glasses 🍷🍷
- Vini Buoni D'Italia 4 stars ★★★★★
- Bibenda 4 bunches 🍇🍇🍇🍇
- Merano Wine Festival 2015 89/100
- Encicario 57/60

## SCHIOPPETTINO 2010

- GAMBERO ROSSO 2 glasses 🍷🍷
- Vini Buoni D'Italia 4 stars ★★★★★
- Bibenda 3 bunches 🍇🍇🍇
- Vitae\_Ais 2 shoot 🏆🏆

## SCHIOPPETTINO 2009

- GAMBERO ROSSO 2 glasses 🍷🍷
- Vini Buoni D'Italia 4 stars ★★★★★
- Bibenda 4 bunches 🍇🍇🍇🍇

VIGNA PETRUSSA

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