



SCHIOPPETTINO

(RiNera)

D.O.C. FRIULI COLLI ORIENTALI

From autochthonous grapes of Schioppettino. Deep ruby red with light violet hues. Vinous and fragrant bouquet followed by red berries and spicy texture. Fresh and vibrant.

Good with cold cuts and salami, clear soup, white roast meat and cooked fish with sauce.

Serving temperature: 16-18 °C (60-64 °F).

Environment friendly techniques used.



HARVEST: hand harvest in crates

GRAPE: Schioppettino

SOIL: marl soil called "Ponka"

ALTITUDE: 150 m a.s.l.

GROWING SYSTEM: guyot

DENSITY: 3,500 plants/ha

VINIFICATION: maceration on the skins, with pumping over mixed with délestages

REFINING: stainless-steel tanks **12 months**

MALOLACTIC FERMENTATION: YES

SCHIOPPETTINO RINERA 2017

- Vinous.com by Ian D'Agata 91/100
- GAMBERO ROSSO 2 black glasses 🍷🍷

SCHIOPPETTINO RINERA 2016

- GAMBERO ROSSO 2 black glasses 🍷🍷
- Golosaria "fuoritop"

SCHIOPPETTINO RINERA 2014

- Bibenda 3 bunches 🍷🍷🍷
- Vini Buoni D'Italia 3 stars ★★☆☆

SCHIOPPETTINO RINERA 2013

- Vitae 3 shoots 🏆🏆🏆
- Bibenda 3 bunches 🍷🍷🍷
- Vini Buoni D'Italia 4 stars ★★★★★

SCHIOPPETTINO RINERA 2012

- Vini Buoni D'Italia 3 stars ★★☆☆

VIGNA PETRUSSA

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