

Schioppettino

(Ribolla Nera)



... also known as "Ribolla Nera", recounts ancient memories of Friuli...

VINEYARD:

- LOCATION: Corona, hamlet within the town of Mariano del Friuli, Gorizia province, Italy
- LAND REGISTRY SHEET MAP: 1 - 5
- LAND REGISTRY PARCEL: 1362 (partial) – 1369 // 1403
- SOIL COMPOSITION: calcareous mineral base, with high presence of iron sesquioxides. Such geological characteristics, associated with this scarce endowment of organic and other nutritional elements, forces the vines to a slow vegetative growth, resulting in an extremely low production, with an overall benefit to the MACRO and MICRO components of the grapes, and therefore the wines.
- TOTAL SURFACE: 3.8830 Ha (9.5953 acre)
- PLANTING YEAR: 1982
- VINES DISTRIBUTION: 2.70 x 1.20 m. (8.9 x 3.9 ft) // 2.70 x 0.80 m. (8.9 x 2.6 ft)
- N. of VINES PER HECTARE: 3086 (1250 per acre) // 4630 (1875 per acre)
- SUN EXPOSITION: Southern, with rows oriented EAST - WEST
- TRELLIS METHOD: GUYOT cultivation technique (with 7 - 8 buds per cane, resulting in a reduced yield), slight lopping in summer for a better ratio between leaves and grape clusters. No fertilization.

GRAPE:

- TYPES: SCHIOPPETTINO 100% (Ribolla Nera)
- DOC ZONE: Isonzo del Friuli
- ROOT STOCKS: SO 4
- CLONAL SELECTION: Friuli Venezia Giulia Selection
- YIELD PER HECTARE: 5900 kg / 13007 lbs per Ha (5,265 lbs / acre) // 4200 kg
- YIELD PER VINE: 1-2 kg / 2.2-4.4 pounds

HARVEST : Permitted to slightly over-mature (so as to attain very high fixed acidity congenital to the species), calculated in function of the maturation curve. Performed exclusively by hand.

WINEMAKING: SCHIOPPETTINO grapes are de-stalked and brought to must by way of soft-pressing; extremely long maceration with principal fermentation along with the grape skins, refrigerated with well water at a controlled temperature not exceeding 25°C (77F). After racking, the wine undergoes an ulterior 35 days of fermentation. The wine is then stored in n°316 stainless steel tanks, followed by aging for at least 2 years in 2000 litre (528G) oak casks. After bottling, groups of 500 bottles each are placed in large chests, which are then stored in a temperature controlled warehouse for additional ageing.

- This methodology is conducive to the successful production of a red wine suited to prolonged ageing. Specifically, the lengthy maceration, accompanied by an elevated fixed acidity, predisposes this wine for a lengthy period of ageing.

- Alcohol content: 13% Vol.
- Total acidity: 5.58 g/l (gr. per litre)

ORGANOLEPTIC EVALUATION: Wine of optimal body with an excellent fixed acidity that, however doesn't overbear this wine's velvety, full warmth. Intense ruby red with hints of granite colour, with fingers of violet.. Full fruity aroma that recalls wild blackberries, raspberries, blueberries. With ageing, it evolves towards an elegant *bouquet* of underbrush, musk and aromatic wood.

HISTORIC CITATIONS: *Schioppettino* is certainly one of the most typical and particular indigenous wines of Friuli, most likely originating in the area between this region's towns of Udine and Gorizia. *Poggi* documents that *Rovasenda* describes *Ribolla Nera* or *Schioppettino* "to be a tomentose bud with smooth five-lobed leaves, coming from the eastern part of Friuli."

Schioppettino has quite a limited diffusion and production for the fact that it is extremely difficult to cultivate and render into a wine worthy of its potential, as is the capability of but a select group of dedicated vintners.

 **BRESSAN** *Mastri vinai*