



Grillo Iole Winery





SCHIOPPETTINO

History

- **Characteristics**
 - Expressive, non-fruit aromas and flavors (white pepper, cloves, some red berries), high acidity and a balanced, complex, medium texture.
 - Prefers cooler temperatures. The grape is susceptible to sunburn (because of its thin skin), and low temperatures bring out the crisp and complex savory aromas.
 - It is a very big grape, with big yields, so for a long time farmers were happy with output but quality suffered.
- Abundant in the 13th century.
- Nearly wiped out by the phylloxera epidemic of the 1860s.
- Outlawed in 1976.
- Rescued from extinction in an emergency town council meeting in 1977.
- Named for the sound it makes.

Schioppettino di Prepotto

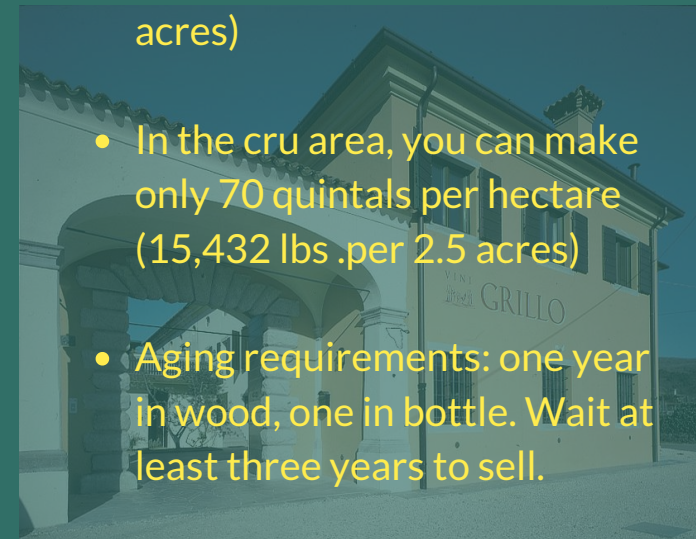
- In 2008, they obtained the “subzone” or “cru” designation, with grapes cultivated almost exclusively in the grand cru hills of Prepotto, Albana, & Cialla.

- A land area of 30 hectares (74 acres), with about 900 inhabitants and about 25 wineries.

- In the DOC area, you can make 110 quintals per hectare (24,240 lbs. per 2.5 acres)

- In the cru area, you can make only 70 quintals per hectare (15,432 lbs. per 2.5 acres)

- Aging requirements: one year in wood, one in bottle. Wait at least three years to sell.





2017 SCHIOPPETTINO PREPOTTO DOC FRIULI COLLI ORIENTALI

Notes: Aged two years in tonneax (a 500 liter barrel) made of French oak. 2017 wasn't perfect for many reds in the region, but this grape being autochthonous it was well-adapted to the unpredictable weather and thrived with the rain and intermittent sun.

Pairings:

This is a versatile wine that can go with the whole meal, from appetizer to dessert. We are recommending it for Thanksgiving. Also pairs well with merengue, chocolate, smoked salmon, avocado, smoky foods.

Grape: 100% Schioppettino

Region: Friuli Colli Orientali

Serving Temperature:

16° C / 17° C
(60.8° F / 62.5° F)

Drink by: Drink now or hold for up to 12 years. It will reach its peak in the next three to five years.

Appearance: Similar in appearance to Pinot Noir. Brilliant, not so dark.

Nose: Intense on the nose; it immediately opens on spicy aromas of cloves and pepper, which almost immediately give way to elegant aromas of violet, and then give way to fruity notes.

The black pepper presence is a characteristic of the grape. It comes from the chemical compound rotundone, which is found in this grape at five times the levels of other grapes with pepper notes (like Shiraz).

Taste: Elegant wine with mild tannins. Acidity, quite fresh. Balanced. Easy to drink, but not simple.

