



Venezia Giulia I.G.T.
SCHIOPPETTINO



PRODUCT GROUP *Autochthonous wines*

PROVENANCE Precenicco vineyards (Udine)

SOIL TYPE Clayey

GRAPE VARIETY 100% Schioppettino

TRAINING SYSTEM Sylvoz 3700 vines per hectare

VINIFICATION 9-10 days temperature-controlled (28 °C)
traditional maceration

MATURATION Bottle maturation

ALCOHOL CONTENT 12,5% by vol.

TYPICAL CHARACTERISTICS A wine of undoubted charm,
with a balanced body, pleasant and lovable, spirited and lively.
When young, it has blackberry, currant and raspberry fragrances.
With time it becomes rich and docile and offers almost
spicy sensations

PAIRINGS Excellent with desserts, but also a great meditation wine

SERVING TEMPERATURE Serve at 18 °C

EAN CODE 8032869490120

TYPE OF PACKAGING Six-bottle carton

PACKAGING EAN CODE N/A

Baccichetto Vittorino, Paolo & Alessandro Società agricola semplice

T / Fax +39 0431 58209 • WhatsApp +39 342 144 0727 • info@baccichettovittorino.it