

CASTELLO SANTANNA



SCHIOPPETTINO

FRIULI COLLI ORIENTALI D.O.C.



VARIETAL COMPOSITION 100% Schioppettino
(Ribolla Nera)

PRODUCTION AREA Spessa (Colli Megaluzzi),
Cividale of the Friuli

SOIL TYPE AND DISPOSITION Eocene Marls
(Flysch of Cormons) on hill slopes

EXTENSION OF THE VINEYARD 0.7 hectare

ALTITUDE/EXPOSITION 160 m a.s.l., south/south-east

VINEYARD ESTABLISHMENT 1991-2002

VINE DENSITY 5000-7150 plants/hectare

VINE TRAINING SYSTEM Classic Guyot (4-6 buds)

YIELD PER PLANT about 1 kg (4/6 bunches) through
bunch thinning after veraison, eliminating the second bunch
and cutting the tip of the remaining bunch (about 10 cm)

GRAPE HARVEST half of the grapes are hand picked and
placed on racks to dry naturally for about 3 weeks, while the
remaining part is left of the plant to over ripen before being
harvested.

WINEMAKING destemmed and crushed the grapes are placed
in 2.5-tonne French oak vats to ferment for about 30 days,
undergoing frequent manual punching of the cap. Fermentation
starts with indigenous yeasts. The grape marc is delicately remo-
ved from the vats, undergoes soft pressing and the resulting wine
is placed in French oak barrels.

AGEING in French oak barriques for a minimum 36 mon-
ths, and further 4 months in the bottle.