

# i Clivi

## SCHIOPPETTINO

Venezia Giulia  
*Indicazione Geografica Protetta*

### Grape Variety

100% Schioppettino.

### Tasting Notes

The color is brilliant ruby red, with a moderate transparency. The nose reveals scents of cherry and strawberry, with a slight peppery-spiciness. In the mouth it shows a prominent acidity, a medium body and a delicacy reminding of red-fruit pulp.

### Site of the Vineyard

A south-east facing slope in Prepotto, in the Province of Udine.

### Age of the Vines

50 years.

### Soil

Ponca (Marl of Marine Origin).

### Harvest

Beginning of October.

### Total Production

6.000 bottles /year.

### Alcohol

12.5%

### Residual Sugars

<2 gr/lit

### Vinification

Fermented in stainless steel on indigenous (grapes' own) yeasts only, approx 14 days of skin contact, 100% spontaneous malolactic fermentation, matured in stainless steel for 8 months.

