



PICOTIS – Schioppettino IGT Venezia Giulia

GENERAL DATA:

Vineyard: Picotis located in the municipality of Corno di Rosazzo.

Kind of ground: Marl.

Grape: Schioppettino

Vines per hectare: 4800

Type of cultivation: Cordon trained.

VINIFICATION AND REFINING:

The grapes are harvested by hand using boxes, gentle destemming followed by fermentation at a controlled temperature of 20°C on the skins for eighteen days. There follow 13 months of Barrique maturation at a constant temperature of 16°C. At the end of this period, the wine is assembled and bottled. There follows a further long period of refining in the bottle.

ORGANOLEPTIC CHARACTERISTICS:

Its color is red ruby with violet reflections. On the nose it recalls blackberries, raspberries and blueberries. On the palate it is pleasantly tannic, full-bodied, with a long finish.

FURTHER INFORMATION:

Drink with: Drink with: pasta dishes with meat sauces and game, grilled meats, roasted meats and medium matured cheeses.

Longevity: 10–15 years.

Serve at: 17–18°C.

PRIZES AND AWARDS:

-  DUE BICCHIERI “Gambero Rosso”:
Vintage 2001

AZIENDE AGRICOLE
L I V O N



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