

CA LOVISOTTO	SCHIOPPETTINO DI PREPOTTO
NAME OF WINE	SCHIOPPETTINO DI PREPOTTO
VARIETY	SCHIOPPETTINO DI PREPOTTO (AUTOCTONOUS FROM NORTH EAST OF ITALY)
PLANTING YEAR	2019
SOIL	PONCA (MARLN AND SANDSTONE)
TREATMENTS ON VINES	NATURAL SUPPLEMENTS IF NECESSARY ADMITTED IN ORGANIC AGRICULTURE: BORDEAUX MIXTURE, made from copper sulphate and slaked lime, used in as fungicide. ESSENTIAL ORANGE OIL, CHESTUNT TANNIS, RESISTANCE ACTIVATOR CEREVISANE. SULFUR.
PRODUCTION PER YEAR	50HL/HECTAR, 4-6000 BOTTES/YEAR
VINES TYING	GUYOT with vimini (no plastic)
HARVESTING YEAR	2021, MANUAL WITH GRAPES SELECTION
BOTTLING PERIOD	2023
VINIFICATION	FERMENTATION FOR 12/14GG, INDIGENOUS YEAST
PRODUCTS ADDED TO WINE	TARTARIC ACID, TANNINS EXTRACTS, SODIUM METABISOLFITE (VERY LOW QUANTITY ONLY IN PRE-BOTTLING)
AGING	12-14 MONTHS, OAK BARRIQUE (of at least 2 year old) - FRANCE, released to the market after min. 24 months form harvest
TYPE OF BOTTLE	BORDEAUX BOTTLE
TYPE OF CAP	NATURAL CORK CAP
ALTITUDE-CLIMATE-ENVIRONMENT	TERRACES ON A HILL AT 120MTS A.S.L., ORGANIC WOODS AND BEE HIVES TO KEEP VINES HEALTY
WATER SYSTEM	DROP WATERING SYSTEM
AREA	DOC FRIULI COLLI ORIENTALI (FRIULI VENEZIA GIULIA NORTH EAST OF ITALY)
ORGANIC CERTIFICATION	BIOLOGICO CSQA - ITALY
OTHER CERTIFICATIONS	ECO-SUSTAINABILITY "IO SONO FVG" BRAND
TASTING NOTES	STILL RED WINE; COLOR: ruby red with violet hints. NOSE: berries and spices, butter liquorice. PALATE: blackcurrant and wild black berry, hints of black pepper. Oak flavors: liquorice and butter. Dry, full bodied and persistent. 13.5% abv.
FOOD PAIRING	BEEF AND LAMB, CHEESE