

CONTE  
D'ATTIMIS-MANIAGO



*Conte d'Attimis-Maniago*

# SCHIOPPETTINO 2006

Colli Orientali del Friuli  
*denominazione di origine controllata*

## Grapes Used

100% Schioppettino grapes, grapes from ancient indigenous Friuli vines.

## Location of the vineyard

Hills of the Tenuta Sottomonte in the municipality of Buttrio (Udine), Colli Orientali del Friuli D.O.C. zone. Hills and foothills area, predominantly marly-clayey soil South - South West exposure.

## Training system - yield per hectare

Sylvotz and Doppio capovolto (double bending canes).  
Area: 1.18 hectares. Average production: 7,500 kg/Ha, 5,300 litres/Ha.

## Harvest period - vinification methods

Manual grape harvesting, first ten days in October. Red wine vinification with prolonged period of maceration on the skins and must (18 days). Slight pressing of the grapes and controlled temperature fermentation (25°C) to encourage the development of varietal aromas.

## Maturation and ageing

In oak barrels and steel tanks until bottling and then afterwards in the bottle, stocked horizontally in the underground cellars for at least four weeks prior to labelling.

## Longevity

Over four years.

## Sensory characteristics

Intense ruby red colour with violet hues. The bouquet release aromas reminiscent of walnut husks and forest berries (wild blackberry, raspberry and blueberry). The wine takes its name from the thin and taut skin on this grape that, when ripe, "scoppietta" or "bursts" when eaten.

## Food and wine pairings

An excellent wine to accompany regional cooking and game dishes (hare and wild boar).

## Service

This wine is best served at room temperature (18°C) to fully appreciate all of its sensory characteristics.

## Bottles produced

5,592 Bordeaux bottles, 750 ml.

### Analytical parameters

Actual alcohol content by volume	% Vol.	13.50
Residual reduced sugars	g/l	2.90
Total acidity	g/l	5.70
Net dry extract	g/l	28.30

