

# Schioppettino - Cabert

**CLASSIFICATION:**

**I.G.P.**

**PRODUCTION AREA:**

**Venezia Giulia**

**PRODUCER/BOTTLER:**

**CABERT – Cantina di Bertiole S.P.A. – BERTIOLO – ITALIA**

**MADE IN ITALY**

**GRAPE TYPE:**

*Schioppettino*

**BUNCH:**

*Medium sized, pyramidal, winged*

**GERMINATION:**

*April*

**FLORESCENCE:**

*The middle of June*

**RIPENING:**

*Second half of September*

**VINIFICATION/FERMENTATION:**

*Wine pressing and removal of the grape stalks, introduction in automatic wine-making vessels for the fermentation which is activated by selected yeasts, soaking for about 8 days by controlled temperature. Ageing in stainless steel tank.*

**STYLE:**

*round*

**DESCRIPTION:**

*Elegant, fruity, winy richness*

**GASTRONOMIC PAIRING:**

*It goes well with rich first courses and red meats in general but does not disdain the cheeses*

**SERVING TEMPERATURE:**

**18° C**

**CONTENT:**

*Bottle 0,75 lt.*

**AGEING:**

*10 years*

**TECHNICAL ANALYSIS:**

*Alcohol: 12,00/12,50 %vol*

*Contains sulphites*



**CABERT – Cantina di Bertiole S.P.A.**

**Via Madonna, 27**

**33032 Bertiole (Ud)**

**Tel. 0432/917434**

**Fax 0432/917768**

**info@cabert.it – www.cabert.it**