“Schioppettino”

DOC Colli Orientali

The grapes are produced in a vineyard named "La Pineta," adjacent to the municipality of Dolegna, the historical location of the Venica & Venica estate. The first vintage released dates back to 2021. A wine of strong character, it reflects the wisdom of vines planted over 50 years ago.

Technical information

Alcohol content %
13%

Total acidity ‰
5,52‰

Harvest
Harvest of October 2018.

Bottling
The wine was beginning of June 2019.

Vinification | Aging
Upon arrival at the winery, the grapes were selected and destemmed, then macerated for about 10 days. Subsequently, the wine was aged for approximately six months. After this period, to complete the maturation process, our Schioppettino was bottled for around 4 years. This slow sedimentation work at a constant temperature allowed the expression of this grape variety's characteristics to shine, bringing out distinct and harmonious scents and aromas.

Sensory Information

Color
Ruby red color, more or less intense, with evident violet notes that tend to diminish with aging.

Olfactory notes
The aromas of this wine range from wild berries (blackberry, raspberry, blueberry) to sour cherries, to spicy notes of black pepper, mint, cocoa, licorice, tobacco, and vanilla, with varying intensity based on aging.

Taste Notes
On the palate, it's dry, soft, and rounded, with a good full body. There's a vibrant, fresh-savory streak that supports a well-integrated, velvety, and pleasant-textured tannic structure. The flavors consistently recall the aromas, spanning from red and black berries to spicy notes, with a persistent finish enriched by herbal and green peppercorn tastes.

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Aging potential
Over 20 years

Service temperature
18/20°C

Formats
75cl bottle
1,5 l Magnum

Da Accompagnare con
Red meats, spit-roasted meats, game, medium-aged cheeses. Try with chamois stew and currant sauce.

Grape Variety
Schioppettino is a native black grape variety of Friuli-Venezia Giulia, cultivated for centuries exclusively in the Judrio Valley and the municipality of Prepotto. In the past, it was known by the name "Pokalza," which in Slovenia means Ribolla Nera.

The origin of the current name is uncertain, but it seems to be linked to the Friulian word "Scopp," which can refer to two characteristics of this variety: the cracking of the mature berry under the teeth, with its thick and crispy skin, or its high acidity that triggers a second fermentation, called malolactic fermentation, inside the bottle, causing the presence of carbon dioxide and the resulting cork pop. It is one of the most well-known native Friulian black grape varieties, along with Refosco dal Peduncolo Rosso.

Nearly disappearing from the region to favor more productive varieties, it was revived in the 1970s and has become one of the most successful indigenous Friulian varieties today.
Vineyard and Vineyards: Our Schioppettino vineyards are located a few kilometers from the estate, within the Colli Orientali DOC area.

Vineyard and Vineyard Plot

Our Schioppettino vineyards are located a few kilometers from the estate, within the Colli Orientali DOC area.

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