SCHIOPETTO MARIO SCHIOPETTO



Straw yellow in color with green edges. Broad and complex on the nose with aromas of ripe fruit and almond. On the palate it is rich and sophisticated, with well-balanced flavors of quince and pear and a round, mineral-driven finish.

Color: White Grapes: 5% Riesling, 95% Friulano Soil: Heavy Eocene clay Age of Vines: 60 years old Aspect: South Training System: Bilateral Guyot Yield per Ha: 30 HI/Ha Fermentation: in stainless steel for 12-14 days Aging: 9 months in stainless steel with at least 6

months in bottle

Represented by Soilair Selection

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