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% Tocai Friulano Soil: Heavy Eocene clay Age of Vines: 60 years old Yield: 30 HI/Ha Yeast: cultured Fermentation: In stainless steel for 12-14 days Malolactic fermentation: no Aging: 9 months in stainless steel with at least 6 months in bottle



