



Selected and limited in production, these wines are expression of the viticulture history of Friuli Venezia Giulia.

The richness of diversity.

Authentic varieties of the Friulian tradition, such as the Schioppettino of the Colli Orientali, the Refosco dal Peduncolo Rosso of the D.O.C. Aquileia and the Pignolo.

THE NATIVES



Cormòns

CANTINA PRODUTTORI



FRIULI COLLI ORIENTALI Schioppettino

D.O.C.

Indigenous grape variety
Schioppettino



Intense red with purplish shades.



Wild blackberries and blackcurrant with herbaceous scents.



Complex, full, of mature berries jam, slightly tannic, silky and structured.

Description: big cylindrical cluster with midnight-blue colored berries, almost helicoidal, simple flavor **Vine training system:** simple and double Cappuccina, medium-long pruning, not rich in buds, 8-10, good vine intensity per hectare. **Harvest period:** the first ten days of October. **Vinification:** the berries separated from the stalk ferment 20 days in maceration, than are racked. **Maturation:** in large oak barrels for more than one year. **Colour:** intense red with purplish shades. **Aroma:** wild blackberries and blackcurrant with herbaceous scents. **Taste:** complex, full, of mature berries jam, slightly tannic, silky and structured. **Serve with:** rustic dishes of the regional cuisine, *cotechino* (large boiled pork sausage) and *brovada* (turnips macerated in pomace), *bagnacauda*, *pappardelle* with game sauces, grilled meats and roasts. **Serving temperature:** store the bottle in a cool, dark place with a stable temperature, serve at room temperature in Winter and at 14-15° in Summer, in a high-stemmed, capacious, half-orange shaped glass.