



Isola Augusta



Schioppettino

Classification: Igp Trevenezie

Grapes: Schioppettino

Vineyard location: Friuli Venezia Giulia – Palazzolo dello Stella – Udine

Soil composition: 60% clay, silt and sand

Training system: Guyot

Vines per hectare: 4700

Yield (Q per Hectare): 100 q/ha

Harvest period: first days of October

Fermentation temperature: 25°C

Vinification method: pomace is left to macerate for 10 days. Alcoholic fermentation at controlled temperature.

Maturation bottle: 4 months

Formats: 750 ml

Serving temperature: 8-10°C

Recommened Glass: baloon

Tasting notes

Color: ruby red

Nose: wild berries, species

Palate: soft, well-rounded, lingering. Very important elegance.

Serve with: meats, delicate cheeses, prosciutto not seasoned

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