



CABERT

CANTINA DI BERTIOLO
DAL 1960



SCHIOPPETTINO



DOC FRIULI
COLLI ORIENTALI

Fairly full-bodied and well-balanced on the palate. Floral aromas such as gentian, acacia and spring flowers, white peach and pear. Herbaceous sensations of summer haymaking and medicinal herbs accompanied by a stony and saline minerality.

SOIL

Ponca ed Arenaria

VINIFICATION/FERMENTATION

After harvesting it is fermented and left in post-maceration for 10 days in order to extract all the velvety tannins that are in the berry.

AGING

The aging, which lasts 6 months, takes place half in steel and half inside second and third use barriques.

STYLE

Dry

TECHNICAL ANALYSIS

Alcohol: 13,50 %vol
Contains sulphites

YEAR

Vintage usually refers to the harvest from two years earlier, with rare exceptions from three years before.

DESCRIPTION

Notes of berries, spices and black pepper. Gentle on the palate, it is warm and enveloping, with a beautiful freshness. With excellent aromatic persistence, it is dynamic and well balanced

GASTRONOMIC PAIRING

Schioppettino is a very versatile red wine, capable of surprising you in the most unusual gastronomic combinations. It goes well with poultry meat, game but also noble fish cooked in the Mediterranean style.

AWARDS

Some of the awards received:

GAMBERO ROSSO

● 2024 - **DUE BICCHIERI**

LUCA MARONI

● 2023 - PT. **94**

BIBENDA

● 2023 - **4 grapes**

VITAE - Associazione italiana sommelier

● 2024 - **ttt**

DECANTO UNTOLD

● 2024 - **3 corkcrew**