



SCHIOPETTO

CAPRIVA DEL FRIULI
- ITALIA -



Collio Friulano

Country:	Italy	Region:	Friuli
Type:	White	Varietal:	Friulano
Format:	6 x 750ml		

BC	AB	SK	MB
2014			
+764670			
Speculative			

TASTING NOTES

- Colour:** Bright straw yellow, with gold-greenish reflexes.
- Aroma:** Outstanding nose, with intense aromas of pear and apricot with a hint of almond; further aromas of wildflowers add complexity.
- Taste:** The palate is full-bodied and dynamic with considerable texture. Flavours of apricot, honey and a subtle nutty character.
- Food:** Pair with lemon-baked tilapia, cobb salad, or shrimp scampi.

AWARDS & ACCOLADES

2015 ~ 95 Points. "A wine with gorgeous fruit such as peaches in addition to spices and minerals. Very aromatic. Medium-to full-bodied, very spicy and very intense. Powerful and rich. Almost burns with spiciness. Dense center palate. Great finish. Superb wine. Savory." - Jamessuckling.com, Nov/2016

2015 ~ 3 Bicchieri - Gambero Rosso, Vini di Italia 2017

OTHER INFO

A traditional characteristic wine with a strong personality, obtained purely from Tocai Friulano grapes, historic varietal from Collio of Gorizia, planted in a well ventilated hill area where the soil is mainly clay and limestone with origins from the eocenic era. The grapes are all picked by hand, pressed in a soft press after which there follows a brief period of decantation in total absence of sulphur dioxide. This is followed by fermentation in stainless steel tanks under a controlled temperature. The ageing takes place on the lees for 8 months.



For more information, please contact International Cellars Inc.
200-1122 Mainland Street, Vancouver, BC V6B 5L1
604 689 5333 info@international-cellars.com
www.international-cellars.com