



**SCHIOPETTO**

CAPRIVA DEL FRIULI  
- ITALIA -



## Collio Friulano

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

BC	AB	SK	MB
2015/2016			
+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

2017 ~ 95 Points. "Incredible aromas of cloves, nutmeg, peaches, pears and cooked apples. Yet, always so refined and perfumed. Full-bodied, dense and very tight and focused. A fabulous bottle here. Drink or hold." - James Suckling, Nov/2018

2017 ~ 3 Bicchieri - Gambero Rosso, 2018

2016 ~ 94 Points. "This is a solid wine with fantastic depth and power. Plenty of dried peach and lemon. Spice burn. Fresh menthol. Full body. Yet retains its agile and playful nature. Long and flavorful. Drink now." - James Suckling, Oct/2017

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." - James Suckling, Nov/2016

2015 ~ 90 Points. "A light-footed Friulano, with bright acidity and flavors of poached apricot and ground anise, showing a touch of pastry. Creamy finish. Drink now through 2023. 2,000 cases made." - Wine Spectator, Web Only 2018

## 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.



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