



**True Terroir Ltd.**

Unit 7C -West Road London N17 0QT

+44 078 4512 9306

info@trueterroir.co.uk

orders@trueterroir.co.uk



## **SCHIOPPETTINO - COLLI ORIENTALI DEL FRIULI DOC - MOSCHIONI**

The Gotha of Taste

### **Territory:**

The estate's vineyards are located in the hills surrounding Cividale del Friuli, within the DOC Colli Orientali del Friuli area. They are 150 meters above sea level and have a southeast exposure, with the soils composed of clay and flysch. The vines are cultivated using the Guyot method, with a planting density of 4,200 to 5,800 plants per hectare. Well-drained soil is essential for vine growth, allowing the roots to penetrate deep and absorb necessary nutrients. The vineyard treatments are designed to have minimal environmental impact, avoid using herbicides and desiccants, and rely solely on organic fertilisers.

### **Winemaking:**

The grapes are hand-picked in crates during October. They undergo fermentation with indigenous yeasts in 60-quintal wooden vats. This process includes manual punching down and is carried out without temperature control. After fermentation, the wine is aged for 12 months in French oak barriques, 48 months in large oak barrels, and one year in the bottle before release.

### **Tasting Notes:**

An impenetrable ruby red colour with purple reflections. Its aroma offers a wide range of scents, featuring notes of cherries in alcohol and blackberries. This is complemented by a typical spicy character of pepper and cloves, gradually transitioning to delicate hints of cocoa and coffee beans. The wine is warm and full-bodied on the palate, exhibiting remarkable depth and a firm acidic



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backbone that beautifully supports its  
balance.

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<b>Style</b>	Powerful and Structured Red
<b>Producer</b>	Moschioni
<b>Categoria</b>	Red
<b>Country</b>	Italy
<b>Region</b>	Friuli Venezia Giulia
<b>Appellation</b>	Colli Orientali del Friuli
<b>Grape Variety</b>	Pignolo
<b>Vintage</b>	2009, 2011, 2012
<b>Barrel</b>	60 Months
<b>Alc %</b>	15%
<b>Organic &amp; Biodynamic</b>	No
<b>Bottle Quantity</b>	750 ml, 1500 ml – Magnum
<b>Food &amp; Wine Matching</b>	Aged Cheese, Beef, Beef Carpaccio, Blue Cheese, Cheese, Creamy Cheese, cured meat, Game (Deer – Venison), Gorgonzola, Lamb, Mature and hard cheese, Meats, Mushrooms, Parmigiano Reggiano, Pork, Poultry, Red meat, Rich meat Casseroles, Sausages, Typical Italian Pasta e Fagioli soup (Pasta and Beans), Veal, Porterhouse steak, Roast Beef