



TERRESTORIA



LENUZZA SCHIOPPETTINO

VIGNA LENUZZA

Schioppettino wines were once outlawed in favor of international varieties. Luckily, the tide eventually changed and Friuli's ancient native red grape survived to tell the tale. This flagship mono-varietal is alluringly herbaceous and peppery, tempered by rustic restraint.

GRAPE VARIETY: 100% Schioppettino di Prepotto

APPELLATION: Friuli Colli Orientali DOP

VINEYARDS: Situated at 105-135 m.a.s.l. in the Judrio River valley, vines are Guyot-trained with a plant density of 5,000 vines per hectare.

EXPOSURE: Southeast / Southwest / North

SOIL: Marl, clay, limestone (aka 'Ponka') / alluvial.

VITICULTURE: Organic

PRODUCTION: 5,000 bottles

FRUIT COLLECTION: Harvested by hand

WINEMAKING: Wild yeast fermentation with skin contact for 10 days in open tonneau. Aged 18 months in French barriques, 20% new oak.

PROPRIETORS: Daniele Lenuzza & Tanika Paris Lenuzza

DABS STATUS: Special Order \ SKU 900138