

La Scusa



La Scusa Friuli Colli Orientali Schioppettino DOP



Grape Variety 100% Schioppettino

Vineyard Location Colli Orientali del Friuli

Soil Typical of this area is the so-called "Flysch of Cormòns", made of alternating layers of marls (calcareous clays) and sandstones (calcified sands)

Training System Sylvoz

Vine Density 4,000 vines per hectare

Yield Per Hectare 9,000 kg. per hectare

Vineyard Size 40 hectares

Annual Production 7,000 bottles /year

Harvest Manual, grape selection

Vinification / Aging Stainless steel tanks where they rest until the following spring when they are bottled

Alcohol Vol 13%

Color Deep ruby red with purple rims

Aroma The perfume, intense and spicy, recalls wild blackberry, raspberry, the bilberry. With aging it evolves into an elegant bouquet of underwood, musk, and aromatic wood

Taste Medium body wine with mid-low alcohol, lively acidity and soft round tannins, the aroma is full and fruity

Food Pairing Perfect with charcuteries starters with game sauces (Pheasant, woodcock, and quail)

Serving Temperature 16-18° C / 60-64° F It benefits from decanting

Type Of Cork Natural Cork

Bottle Size (L) 0.75

