

GRILLO IOLE SCHIOPPETTINO DI PREPOTTO FRIULI COLLI ORIENTALI



100% Schioppettino. Ruby red. Intense aromas of cloves and pepper followed by violets and fruit with vanilla. Flavors of blackberries and wild fruits. In the mouth, it is marked by splendid freshness and intense body with spicy flavors on the finish. A very elegant, pleasant and balanced wine. Wonderful with all sorts of food!

Located in Albana di Prepotto, in the heart of the gentle hills of the Colli Orientali del Friuli between Slovenia and the province of Gorizia. The land covers a mainly hilly area of about 22 acres. The cellar is housed in a historic country manor house from the 1600s with an adjoining noble chapel known as the church of S. Giustina (1708). The vines were planted between 1983-2003. The vineyards are grassy and unirrigated. The grapes are harvested by hand, de-stemmed and fermented for 18 days at controlled temperatures with frequent pumping over. Aged in oak barrels for 36 months.

Grillo Iole was born from the passion of Sergio Muzzolini, who bought the first acres of vineyard in the 1970's in order to satisfy his desire to taste a good glass of authentic wine with his closest friends. Slowly over the next 40 years, the company has grown to its present size. His daughter Anna took over the family estate in 1999 and leads with a lot of passion and gratitude toward her origins. Her goal is to make exciting, unforgettable wines. It is essential to her that the process does not harm the environment and the people who live in the area where they work. Anna focuses on the native grapes of the region.

With a total production under 3500 cases, it is very much a small family operation.

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Tasting Note:

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FRIULI COLLI ORIENTALI

100% Schioppettino. Aromas of cloves & pepper followed by violets & fruit with hints of vanilla; flavors of blackberries & wild fruits; elegant, pleasant & balanced; splendid freshness & intense body with a spicy sensation on the finish.

Shelf Talker:

GRILLO IOLE
FRIULI COLLI ORIENTALI
SCHIOPPETTINO



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