

# Schioppettino

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## BACKGROUND

Schioppettino (*skee-op-eh-tee-no*) was first mentioned in the late 19<sup>th</sup> century in Friuli (near Udine) in Italy as 'Ribolla Nero'. DNA analysis has since revealed that it is not actually a black variant of Ribolla. The variety had almost disappeared by the early 20<sup>th</sup> century after Friuli was hit by phylloxera but was revived in the 1970s due to interest in indigenous varieties in the region. It was included in the list of authorised varieties for the Udine province in 1981 and achieved DOC status in 1987. In 2016 there were just 87 hectares planted in Italy, entirely restricted to Udine. Schioppettino is used in the DOCs

of both Colli Orientali del Friuli and Friuli Isonzo where it may be blended with Refosco dal Peduncolo Rosso. It is also used in IGT Venezia Giulia. Schioppettino has almost disappeared in neighbouring Slovenia where it is known as Pocalza or Pokalza. It is a recent import to Australia with just three known producers in the Heathcote and Alpine Valleys regions.

## VITICULTURE

Maturity is mid to late. Bunches are medium to large and well-filled with medium berries. Yield is moderate. It is reported to have average susceptibility to fungal diseases

but is prone to poor set and sunburn.

## WINE

Schioppettino wines are generally medium-bodied with good colour, firm tannins and fresh acidity. Descriptors include perfume, fruity, spicy and peppery. Like Shiraz, this variety is naturally high in rotundone.

*For further information on this and other emerging varieties, contact Marcel Essling at the AWRI ([marcel.essling@awri.com.au](mailto:marcel.essling@awri.com.au) or 08 8313 6600) to arrange the presentation of the Alternative Varieties Research to Practice program in your region.*