

SCHIOPETTO

RIVAROSSA



Historic blend of the estate constituted of Merlot and Cabernet Sauvignon, the name Riva Rossa deriving from a part of the estate. The characteristics of french – clay type soil are particularly suitable for these two red varieties. Very inviting and pleasant aromas with hints of black cherry and small red fruit complemented by typical notes of tobacco licorice and black pepper. Velvety and balanced with ripe and elegant tannins, presents itself with the right freshness and acidity that makes its end lively and spicy.

Color: Ruby and bright Red

Grapes: 90% Merlot, 10% Cabernet Sauvignon

Soil: Eocene marl

Training System: Guyot and spur Cordon

Yield per Ha: 50 Hl/Ha

Fermentation: in large wooden vats for 10-15 days

Aging: in oak barrels of 225 and 500 litres for 15 months

Represented by Soilair Selection

[Sevenfifty.com/SchiopettoRivarossa](https://www.seventy.com/SchiopettoRivarossa)