

RONCHI DI CIALLA

SCHIOPPETTINO



Ruby red with bright reflections in color with aromas of white pepper and small red fruit, currants and blackberries. It has a well-balanced minerality; fragrant fruit and spiciness with fine tannins.

Color: Red

Grapes: 100% Schioppettino

Soil: Eocene Marl and Marleous sandstone

Altitude: 150-200 m above sea level

Age of Vines: 50 Years old

Yield: 30 Hl/Ha

Farming practices: organic

Yeast: indigenous

Skin maceration: 4-5 weeks with pumpovers twice daily

Malolactic fermentation: yes

Fermentation vessel: stainless steel

Agging: In French oak barrels for 14-18 months and bottle for 30-36 months

Production: 13,000 bottles per year