

SCHIOPETTO

RIVAROSSA



The bouquet opens up to candied fruit, lemon curd, dried apricot and pressed rose. Fresh floral notes complement tangerine, lemon and yellow apple. Perfect balance of acidity with a long clean finish resonating with green papaya and English custard.

Color: Ruby and bright Red

Grapes: 90% Merlot, 10% Cabernet Sauvignon

Soil: Eocene marl

Yield: 50 HI/Ha

Yeast: cultured

Fermentation: In large wooden vats for 10-15 days

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