



SCHIOPPETTINO RINERA

Friuli-Venezia Giulia, Italy

Ronchi di Cialla



www.ronchidicialla.it

Method & Production

The schioppettino grapes which make this RiNera grow in two one-hectare vineyards owned by Ronchi di Cialla. Cjastenet faces southwest at an altitude of 150-200 meters above sea level, while Puoje faces southeast and is located between 160 and 180 meters above sea level. The grapes are fermented in stainless steel at controlled temperatures and undergo malolactic fermentation, before 15-20% of the wine is matured in barrels for 12-18 months. The RiNera is then further refined in bottle for one year.

Tasting Notes

A beautifully sleek, ruby red wine, this RiNera boasts fine aromas of red berries and a touch of spice with green and black pepper. On the palate, it is elegant and bright, slightly tannic with a long, satisfying finish.

Food Matching

Delicious with both red and white roasted meats and a great match with grilled tuna. It also works very well as an aperitif.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------|----------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| RC0523 | Schioppettino RiNera | Schioppettino | 2023 | 12.0% | Cork | 6x0.75lt | No | No | Yes | No |