



# SCHIOPPETTINO DI CIALLA

Friuli Venezia-Giulia, Italy  
Ronchi di Cialla

[www.ronchidicialla.it](http://www.ronchidicialla.it)

## Method & Production

Four years, with 14-18 months' maturation in barrels and 30-36 months of ageing in bottles.

## Tasting Notes

Balanced red colour with ruby hues. Exceptionally elegant bouquet on the nose and strong personality (spicy fragrances with aroma of soft fruit). Dry, but rare and elegant on the palate (special white pepper flavour); rich nobility of character.

## Food Matching

Barley minestrone traditional of the Friuli area; roasted white and red meats; meats with delicate sauces; poultry and small game; mushrooms dishes.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
RC0617	Schioppettino di Cialla	Schioppettino	2017	12.5%	Cork	6X0.75lt	No	No	No	No