



Ronco Margherita

Rieppi Schioppettino

Rieppi Schioppettino by Ronco Margherita is a distinctive and characterful red wine, showcasing one of Friuli's most intriguing indigenous varieties. It reveals intense aromas of red berries, black pepper, and delicate spicy notes. On the palate, it is elegant and structured, with fine tannins and a long, expressive finish.

Flavor profile

Opens with elegant and pronounced aromas, reminiscent of dried figs, accompanied by balsamic notes, wood and a subtle hint of black berry fruits. On the palate, it is broad and assertive, enveloping and velvety.

Food pairing

Serve with roasted red meats and rich cheeses.

Tasting notes

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Winemaking

The grapes are harvested at the best degree of sugar ripeness, gently de-stemmed and crushed. The must thus obtained is left to ferment in contact with the skins for about 20 days. Frequent pumping over favors the passage of color and noble components from the skins to the fermenting must. The wine will rest in oak barriques for at least 24 months, and then go on to refine in the bottle and be put on the market.

Appellation

DOC

Region

Friuli-Venezia Giulia

Country

Italy

Wine type

Red

Blend

Schioppettino

Alcohol %

14

Bottle size (ml)

750