



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

Fresh and medium-bodied, this wine offers notes of red berries and delicate spices, with silky tannins that leave a clean, pleasant finish.

Food pairing

Serve with roasted red meats and rich cheeses. Serve at 60-65°F.

Tasting notes

The origin of this vine crosses the Italian and Slovenian borders. Mention of this wine is first found in documents dating back to 1282, when it was poured at the Rieppi-Caucig wedding. Deep ruby red in color this wine maintains a medium body and a soft texture. This wine is fresh with notes of small red fruit and delicate spicy notes in the finish. Its silky tannins leave the palate pleasantly clean.

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

Vintage

2019

Alcohol %

14

Bottle size (ml)

750