

RONCHI DI CIALLA

SCHIOPPETTINO



Exceptionally elegant bouquet with a strong personality. Spicy fragrances manifest with an aroma of soft fruit. Licorice, black pepper, black cherry and plums on the palate. Beautiful and complex.

Color: Red

Grapes: 100% Schioppettino

Soil: Eocenic Marl

Age of Vines: 30 Years old

Altitude: 130-240 m above sea level

Aspect: SouthWest

Training System: Guyot

Yield per HI/Ha: 25 HI/Ha

Fermentation: In Stainless Steel Tanks

Aging: 14-18 Months in Barrel, then 30 to 36 Months in bottle

Production: 8,000 bottles per year

Organically Produced 😊

Represented by Soilair Selection

[Sevenfifty.com/Ronchidiciallaschioppettino](https://www.seventy.com/Ronchidiciallaschioppettino)