



RONCHI DI CIALLA®

# SCHIOPPETTINO DI CIALLA



**GRAPE VARIETY** *Schioppettino,*

**VINEYARD'S GEOGRAPHICAL LOCATION** *Cialla Valley in the commune of Prepotto (Udine) – Friuli.*

**SOIL** *Eocene Marne and Marnous sandstone, alternated with carbonatic blocks.*

**VINEYARD** *Cjastenet; 3.00 ha; South South West exposure; altitude: 150-200m; Roncjs; 0.56 ha; terraced hills; South South East exposure; altitude: 165-180m; family-owned. Average age of vines: 50 years.*

**HARVEST** *Selective hand-picked harvest. Harvesting time: second half of October.*

**VINIFICATION** *At the producer's. Prolonged maceration for 4-5 weeks; local yeasts; pump-over twice daily. Maturation in French oak barriques for 14-18 months and further ageing in bottles for 30-36 months. Potential ageing at the purchaser's: 20-25 years. Particular vintages are gradually reached at a much later age.*

## ORGANOLEPTIC CHARACTERISTICS

**COLOUR** *Balanced ruby red with bright reflections.*

**BOUQUET** *Bouquet of exceptional elegance and personality. The clearest aromas are those of white pepper and small red fruits, currants and blackberries, intriguing balsamic and undergrowth (sous-bois) notes.*

**TASTING NOTES** *Flavourful, with fruity sensations, well-balanced minerality; the support tannin is fragrant and well ripe. Although a wine of good structure, it has a refined and almost silky balance; it is baroque, aristocratic, of great elegance and long life; full character and racy.*

## GASTRONOMY

**DEFINITION** *Dry red*

**ACCOMPANIMENT** *It combines with elegant dishes that recall the spiciness and finesse of the wine. It also marries well with traditional dishes such as roasted white and red meat; meat with light sauces; free range poultry and feathered game; mushroom-based dishes, medium and hard crust cheeses, medium-flavoured cheeses. With ageing, it acquires complexity and elegance and is an excellent accompaniment to white and summer truffles.*

**SERVING TEMPERATURE** *18 °C.*

**SERVING SUGGESTIONS** *Uncork the bottle a few minutes earlier, or more, depending on the age of the vintage.*

**BOTTLE** *Traditional Bordeaux bottle, to be stored flat.*

**CORKS** *Cork from MM Ø 26 x 49.*

**SUGGESTED WINE GLASS** *Large, tall and slender glass; filled to a third, it lends itself to the best to enhancing the wine's great elegance.*