



Schioppettino, also known as Ribolla Nero, is an indigenous black grape grown exclusively in the hilly area of Prepotto (Friuli-Venezia Giulia). It is a DOC grape variety that has been rooted in the Friuli territory for over ten centuries.

Only a few winemakers have presently decided to grow this variety, whimsical in the country like a Pinot noir and poetic in the glass like a refined Syrah. Its rich tones on the nose, its aromatic intensity and its spicy note (black pepper) make it one of the most important and appreciated red wines on the Italian wine scene. For real and avid connoisseurs always in search of novelties to please the palate.

For the history of this indigenous grape variety, visit <http://www.ronchidicialla.it/en/schioppettino>

Schioppettino di Cialla 2010

GRAPE VARIETIES

Schioppettino di Cialla

WINEMAKING

Wine grower: four years, including 14-18 months maturation in barrels and 30-36 months ageing in bottles. Consumer: 15-20 years ageing. Special vintages may reach much longer ageing, in a “crescendo”.

ANALYTIC DATA

Total acidity: 5.3 g/l

Alcohol content: 12.5 % vol.

[*This italian grape is back thanks to one winemaker*](#)

ORGANOLEPTIC CHARACTERISTICS

Balanced red with ruby hues.

Exceptionally elegant bouquet and strong personality (spicy fragrances with aroma of soft fruit).

Dry, but rare and elegant (special white pepper flavor); rich nobility of character.

GASTRONOMY

Barley minestrone traditional of the Friuli area; roasted white and red meats; meats with delicate sauces; poultry and

small game; mushrooms dishes.

Serving temperature 18°C

AVAILABLE FORMATS

75 cl

