



## SCHIOPPETTINO DI CIALLA

Friuli Venezia-Giulia, Italy

Ronchi di Cialla



[www.ronchidicialla.it](http://www.ronchidicialla.it)

### Method & Production

Four years, with 14-18 months' maturation in barrels and 30-36 months of ageing in bottles.

### Tasting Notes

Balanced red colour with ruby hues. Exceptionally elegant bouquet on the nose and strong personality (spicy fragrances with aroma of soft fruit). Dry, but rare and elegant on the palate (special white pepper flavour); rich nobility of character.

### Food Matching

Barley minestrone traditional of the Friuli area; roasted white and red meats; meats with delicate sauces; poultry and small game; mushrooms dishes.

| Code            | Label name              | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------|-------------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| <b>Red Wine</b> |                         |               |         |         |              |           |         |            |       |         |
| RC0618          | Schioppettino di Cialla | Schioppettino | 2018    | 12.5%   | Cork         | 6X0.75lt  | No      | No         | Yes   | No      |