



SCHIOPETTO

RIVAROSSA VENEZIA GIULIA

INDICAZIONE GEOGRAFICA TIPICA

2017

Historic blend of the estate constituted of Merlot and Cabernet Sauvignon, the name Riva Rossa deriving from a part of the estate. The characteristics of french - clay type soil are particularly suitable for these two red varieties. The grapes are picked by hand and they are destemmed and fermented separately. The period of maceration and the vinification techniques are decided according to the diverse fenolic conditions of the grapes. This is followed by the malolactic fermentation and ageing in oak barrels for 14 months.



Appellation: IGT Rosso Venezia Giulia

Grapes: 90% Merlot, 10% Cabernet Sauvignon

First Production: 1968

ANALYTICAL DATA

Alcohol % vol: 13,50 %

Sugar: 2,1 g/l

Total acidity: 4,6g/l

PRODUCTION NOTES

Soil: *Hilly marly soils of Eocene origin*

Training system: *Guyot and Cordon Spur*

Harvest time: *Second and third decade of September*

Harvest method: *Manual*

Yield per hectare: *40 q/hectar*

Fermentation: *10-15 day in large wooden vats*

Fermentation temperature: *25 °C*

Ageing: *In oak barrels of 225 and 500 litres for 15 months*

Fining: *Minimum 12 months in bottle*

TASTING NOTES

Colour: *Ruby and bright red*

Aroma: *Very inviting and pleasant aromas with hints of black cherry and small red fruit complemented by typical notes of tobacco licorice and black pepper.*

Palate: *Velvety and balanced with ripe and elegant tannins, presents itself with the right freshness and acidity that makes its end lively and spicy.*

Serving temperature: *18° C*

Food pairings: *Ideal for second dishes white meat and game based; aged cheeses; the elegance and the acidity make a perfect contrast with dishes of octopus*

TERRE FRIULANE S.R.L.

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