



## SCHIOPPETTINO

**Grapes:**

Schioppettino 100%.

**Harvest:**

Manual harvest from early to mid-October.

**Wine making and ageing:**

It ages 12 months in barriques, 48 months in large oak barrels followed by 12 months of bottle-ageing.

**Colour:**

Amazing ruby red with purple shades.

**Aroma:**

Aromas of brandied cherries and blackberries emerge from its explosive aromatic profile. Right after it reveals a typical spicy note of pepper and cloves which gradually turns into an elegant scent of cocoa and coffee beans.

**Sensory characteristics:**

It is dense, rich and plush with an outstanding ripeness and depth and an extraordinary acidity which underlines its perfect balance.

Pair it with important meat dishes and aged cheese.

