



SCHIOPPETTINO RiNera

I.G.T. VENEZIA GIULIA

From native Schioppettino grapes. Brilliant ruby red colour. Captivatingly perfumed aromas of raspberry, strawberry jelly, nutmeg, cinnamon, and green peppercorns. At once concentrated and broad, with suave but densely packed red fruit and sweet spice flavors and remarkable light on its feet quality. Boasts lovely almost pinot noir-esque tang and underlying mineral complexity. The close is generously ripe and seamless. Drinking window: 2022-2030.



GRAPE VARIETY: 100% Schioppettino, native grape

SOIL: marl soil called "Ponka"

ALTITUDE: 100m on sea level

DENSITY: about 3500 plants/ha - 60 q/ha

GROWING METHOD: guyot

HARVEST: hand harvest in crates



VINIFICATION: maceration on the skins, with pumping over mixed with délestages

REFINING: stainless-steel tanks



ALCOHOL: depending on the vintage, it may vary from 12,5% to 13,5%

SERVING T°/F°: 16°-18°C (60-64 °F)



AROMA: Dry summer hay, red berries jam and black pepper



TASTE: Fresh and vibrant



PAIRINGS: European food: cuts and salami, clear soup, white roast meat and cooked fish with sauce
International food: tacos, fajitas, chicken tikka masala.

BODY



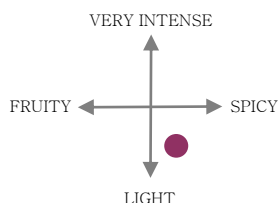
PERSISTENCY



TANNINS



SWEETNESS



RINERA 2018

- TERROIR SENSES by Ian D'Agata: 94/100 + TOP World 100

RINERA 2017

- VINOUS: 91/100
- GAMBERO ROSSO 2 glasses

AWARDS

vinous



TERROIRSENSE
WINE REVIEW

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