



James
Suckling
92 PTS
2015



TASTING NOTES

Inviting black cherry and wild red fruits with tobacco and anise hit with some black pepper.

Schiopetto

Rivarossa Schiopetto Rosso

COUNTRY	ABV
Italy	14%
REGION	VARIETALS
Friuli-Venezia Giulia	90% Merlot
APPELLATION	10% Cabernet Sauvignon
Venezia Giulia IGT	

WINERY

It all began in 1965 when Mario Schiopetto took over care of the vineyards surrounding the Archbishop's Palace at Capriva. He completely reinvigorated the abandoned Friulano vines and eventually managed to purchase the property in 1989. Mario, fully aware that the real wealth and strength of his business lay in the soil and the health of his vines, transformed the unkempt terrain into carefully tended vineyards. He worked hard to create a unique plot that took full advantage of the "Ponca" terroir: the typical clay and limestone Friuli terrain.

Over time, his children joined him in the business—Maria Angela, Carlo, and Giorgio—continuing his project in the vines and cellar with sensitivity and respect, love of tradition, and real passion.

In April 2014, the Rotolo family took ownership of the property, with every intention of continuing carrying forward Schiopetto with Mario's philosophy and dedication.

CULTIVATION

Historic blend of the estate constituted of Merlot and Cabernet Sauvignon, the name Riva Rossa derives 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 the second to third week in September and they are destemmed and fermented separately.

VINIFICATION

Fermentation for 10-15 days in large wooden vats at 25° C.

AGING

Aged in oak barrels of 225 and 500 liters for 15 months, aged in bottle for a minimum of 12 months.