

## Ronco Margherita Schioppettino

### Friuli Venezia Giulia, Italy

At Ronco Margherita, the Barricaia is a renovated cellar that utilizes the Col Colàt aquifer to maintain a cool and humid environment year-round. Alessandro designed this space to reflect the local culture, drawing inspiration from the nearby hills and the Tagliamento River. This unique setting enhances the maturation of the wines, enriching their aromas and flavors. The Ronco Margherita estate boasts vineyards in three distinct areas of Friuli Venezia Giulia, each contributing unique qualities to the wines while showcasing the region's traditions. In 2020, the estate received organic certification for its farming and winemaking practices, employing eco-friendly methods such as organic fertilization and integrated pest management. These practices promote sustainability and

enhance resource management. The wines produced at Ronco Margherita embody the spirit of Friuli Venezia Giulia, seamlessly combining tradition with modern techniques.

### Tasting Notes

Opens with elegant and pronounced aromas, reminiscent of dried figs, accompanied by balsamic notes, wood and a subtle hint of black berry fruits. On the palate, it is broad and assertive, enveloping and velvety.

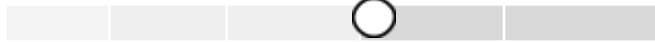
Body



Aroma



Acidity



Sweetness



Tannin



### Food Pairing & Enjoyment

Serve with roasted red meats and rich cheeses. Serve at 60-65°F.

### Technical Data

Production area: Friuli Venezia Giulia

Vintage: 2019

Appellation: DOC Friuli Colli Orientali

Varietal: 100% Schioppettino

Vinification: The grapes are harvested at the best degree of sugar ripeness, gently de-stemmed and crushed. The must thus obtained is left to ferment in contact with the skins for about 20 days. Frequent pumping over favors the passage of color and noble components from the skins to the fermenting must. The wine will rest in oak barriques for at least 24 months, and then go on to refine in the bottle and be put on the market.

Alcohol: 14%