



RONCO DI PREPOTTO

VIGNETI MACORIG DAL 1901

Schioppettino



Red wine DOC COF

Nice shade of ruby red colour. The smell reflects all of its peculiarity with hints of sour cherry, cherry, cloves and pepper, blended with vanilla and cocoa nuances as a result of refining in oak barrels.

It goes well with meat dishes such as boiled beef, baked poultry, game and game birds.

Technical Data

- Dry red wine
- **Type of grapes:** 100% Schioppettino
- **Harvesting season:** first decade and second of October
- **Harvesting method:** manual and in crates
- **Vinification:** maceration in stainless steel for 20-25 days
- **Refining:** 100% in oak barrels