TENUTA ROSADIMAGGIO
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"Sciacchetrà Riserva" - CinqueTerre D.o.c

The Cinque Terre Sciacchetrà is amongst the rarest Italian wine and it is one of the best known. The ancient Romans produced it, Boccaccio speaks of it in his writings and Pope Paul III defined it as a "smoky wine of great aroma, with the colour of gold, agreeable but not sweet, not to be consumed during the course of a full meal; a nutritious wine especially for the elderly". It is obtained by allowing the best grapes of the Cinque Terre area to wither over a long period of time. After fermentation it is matured and refined in high quality small wooden casks for at least one year. We mature and refine our Sciacchetrà for at least two or three years, depending on the singular characteristics of each harvest. In the local dialeet, the word "schiacchetrà" means "press it and forget about it for a long while". This is the wine for grand occasions, very important festivities and anniversaries.

CLASSIFICATION: Cinque Terre Sciacchetrà DOC
GRAPES: Mainly Bosco; some Albarola and Vermentino
COLOUR & BOUQUET: Golden yellow with amber hues. Intense aroma of sweet dessert wine with the scent of mountain flowers and flavour of honey. It is a gentle wine, pleasant and harmonious, with sweet residues.
MEAL SUGGESTIONS: Ideal dessert wine. If consumed with cheese, almost a meditation.
ALC/VOL : Alcol 17 % vol.

AWARDS

Concorso Internazionale di Vini Passiti

Mondial des Vins Extrêmes Argent 2019

Vinibuoni d'Italia ★★★★

Name:	Sciacchetrà Riserva	**Classification:**	Cinque Terre Doc
First year of production:	1980	**Average number of bottles:**	1.000
Production area:	Rio Maggiore	**Grapes:**	Bosco 80%, Vermentino, Albarola
Exposure vineyard:	South overlooking the sea	**Yeld per hectare:**	50
Altimetry:	10/60 Meters above sea level	**Pruning system:**	Pergola delle Cinque Terre
Density of the system:	3000 plants / ha	**Age of the vineyard:**	30
Harvest period:	Mid Semptember	**Material fermentation tanks:**	Steel Barriques
Aging Material:	Chestnut cask	**Vinification:**	3 months in the cellar drying, de-stemmed by hand and put to macerate with the skins
Period of bottling::	December		
Service Temperature:	18-20°	**Aging capacity:**	Very Good
		Package:	375ml