“A’ Scippata”, Amalfi Coast Riserva

Cantine Apicella · 2018



REGION	Campania · Amalfi Coast
APPELLATION	DOC
GRAPE	Tintore
TYPE	Red
ALCOHOL	14.0%
BOTTLE	750 ml

TASTING NOTES

Take Me to Date Campania Tintore Piedirosso Spices Cherry, Red Boise
Full Body Persistent long smooth finish

FOOD PAIRINGS

Bistecca alla fiorentina, Braised short rib, Pizza margherita

PROFILE

Body	■■■■□
Acidity	■■■■□
Tannin	■■■■□
Fruit	■■■□□

ABOUT THE WINE

“a’ Scippata” Riserva – A Legacy Red Wine Rooted in Centuries of Tradition Step into the heart of our family’s story with “a’ Scippata” Riserva, a bold red wine born from a vineyard that has nourished generations. Our connection to this land began in 1933, though the vineyard’s history reaches back over 250 years. This isn’t just a place—it’s a living memory. Each year, we follow the same careful rituals: pruning vines, tying shoots, and harvesting by hand. These timeless practices reflect the rhythm of nature and the wisdom passed down through our ancestors. On this sacred land, we harvest only the finest grapes—about 40 quintals per hectare— to ensure the highest quality for our Riserva wine. Crafted with great care, the wine begins its journey with gentle pressing and extended fermentation on the skins. It then undergoes a long aging process, allowing its powerful structure and refined elegance to fully develop. The result is a Riserva of remarkable depth and character. In the glass, it shines a deep red with vivid purple highlights. On the nose, you’ll find an inviting bouquet of ripe red fruits, cherry, and spice—particularly black pepper—layered with subtle oak notes. On the palate, it is warm, smooth, and full-bodied, with silky yet assertive tannins that speak to its aging potential.