

RUPPIANO

Famiglia Berselli

BOLGHERI ROSSO D.O.C.

Grape Varietals: 40% Cabernet Sauvignon, 30% Merlot, 10% Petit Verdot, 20% Cabernet Franc.

Vineyards: located in Bolgheri, at sea level.

Average age of the vines: 10-15 years.

Soil: sandy, silty, located on the coastal strip of the Tyrrhenian Sea.

Harvest Period: divided between September and October.

Vinification: separate for each variety, maceration and subsequent malolactic fermentation take place in stainless steel tanks. Then 12 months aging in French oak barriques, one part new wood and one part one year old. A further 6 months of aging in bottle follows.

Alcohol Content: 14% by vol.

Residual Sugar: 2 grams per liter.

Color: ruby garnet red, deep, with intense violet reflections.

Aroma: complex spectrum with notes of small red fruits, cinnamon, chocolate, and liquorice.

Palate: harmonious, good structure with sweet tannins. Persistent, enveloping and soft, and with a jammy aftertaste.

Food Suggestions: red meats, structured first courses and cold cuts.

Serving Temperature: 16-18 °C / 61-64 °F.

