

# RUPPIANO

*Famiglia Berselli*

## BOLGHERI ROSSO D.O.C.

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

**Average age of the vines:** 10-15 years.

**Soil:** sandy and silty.

**Harvest Period:** end of September - beginning of October.

**Vinification:** each grape variety undergoes its own fermentation; all undergo a traditional red wine fermentation with a 15-day maceration period. This is followed by the blending and a malolactic fermentation. The wine is then aged for 12 months in French oak barriques.

**Alcohol Content:** 14% by vol.

**Residual Sugar:** 2 grams per liter.

**Color:** intense ruby red with purple reflections.

**Aroma:** rich with notes of ripe plum, blackberry, black cherry, dark chocolate, and licorice.

**Palate:** harmonious with an excellent structure and soft tannins. The notes of fruit are present on the palate as well. Nice persistency with a nice aftertaste of dark chocolate.

**Food Suggestions:** red meat, cured meats, complex pasta dishes.

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

