

# RUPPIANO

*Famiglia Berselli*

## CHIANTI CLASSICO D.O.C.G.

**Grape Varietals:** 90% Sangiovese, 5% Cabernet Sauvignon, 5% Merlot.

**Average age of the vines:** 15-20 years.

**Soil:** clayey.

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

**Vinification:** traditional red wine fermentation with long maceration of the grape skins. After the malolactic fermentation, the wine is aged in large Oak barrels, followed by an additional two months of aging in the bottle.

**Alcohol Content:** 13.5% by vol.

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

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

**Aroma:** elegant with notes of red fruit, vanilla, violet and a light spiced note.

**Palate:** good structure and persistence; the wine is characterized by soft and velvety tannins.

**Food Suggestions:** soups, traditional pasta dishes, steak tartare.

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

