

# RUPPIANO

*Famiglia Berselli*

## VERMENTINO MAREMMA TOSCANA D.O.C.

**Grape Varietals:** 100% Vermentino.

**Vineyards:** area of Marina di Grosseto.

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

**Soil:** clay and loamy.

**Harvest Period:** mid-September.

**Vinification:** traditional white fermentation. Before the inoculum of selected yeasts, the grapes undergo a short cold maceration to enhance the aromatic compounds of the vine. After alcoholic fermentation, the wine is aged in a stainless-steel tank with regular bâtonnage for at least 6 months.

**Alcohol Content:** 13% by vol.

**Residual Sugar:** 3 grams per liter.

**Color:** golden yellow with bright greenish shades.

**Aroma:** appealing fruity notes that recall white peach and green apple enhanced with orange blossom shades.

**Palate:** fresh and intriguing, great balance between acidity, structure and sapidity; great persistence.

**Food Suggestions:** fish in all its expression including crudité, vegan dishes, and white meat.

**Serving Temperature:** 8-10 °C / 46-50 °F.

