

RUPPIANO

Famiglia Berselli

VERMENTINO MAREMMA TOSCANA D.O.C.

Grape Varietals: 100% Vermentino.

Average age of the vines: 15-20 years.

Soil: clayey and limestone.

Harvest Period: mid-September.

Vinification: traditional white wine fermentation at controlled temperature. Before the inoculation of the yeasts, the grapes undergo a brief cold maceration to enhance the aromas. At the end of the fermentation, the wine rests in stainless steel tanks on the yeasts with regular batonnage for at least 6 months.

Alcohol Content: 13% by vol.

Residual Sugar: 3 grams per liter.

Color: straw yellow.

Aroma: captivating notes of yellow apple and white peach, enriched by a pleasant note of white flowers.

Palate: refreshing and intriguing; there's a perfect balance between acidity, structure, and sapidity; it's a very pleasant wine with great persistence.

Food Suggestions: excellent as a pairing for any seafood-based dish, white meat, and Vegan pasta dishes.

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

