RUPPIANO

Famiglia Berselli

BRUNELLO DI MONTALCINO D.O.C.G.

Grape Varietals: 100% Sangiovese Grosso.

Average age of the vines: 20 years.

Soil: calcareous clay, galestro and sandy.

Harvest Period: end of September - beginning of October.

Vinification: traditional red wine fermentation at 30°C with daily stirring yet varying maceration timings depending on the grapes in order to enhance their aroma. After the malolactic fermentation, the wine is aged for 24 months in large oak barrels and, following the bottling process, the wine is aged for an additional 4 months in the bottle.

Alcohol Content: 14% by vol.

Residual Sugar: 2 grams per liter.

Color: intense ruby red with garnet reflections.

Aroma: rich and intriguing with notes of jam, black cherry, violet, spices and vanilla.

Palate: refreshing, velvelty and very elegant with a nice tannic structure. Very persistent and with a very pleasant aftertaste of dark chocolate and black cherry.

Food Suggestions: red meat, traditional pasta dishes, fresh cow and sheep cheese.

Serving Temperature: 18-20 °C / 64-68 °F.

VINI D'ITALIA 19 89

Alessandro Berselli

THE SOUL OF ITALIAN WINE