

RUPPIANO

Famiglia Berselli

ROSSO DI MONTALCINO D.O.C.

Grape Varietals: 100% Sangiovese Grosso.

Average age of the vines: 20 years.

Soil: marly and sandy.

Harvest Period: first half of September.

Vinification: the grapes are soft-pressed and undergo a cryomaceration before the fermentation. The grapes then undergo a traditional red wine fermentation for 15 days. The wine is then aged in barriques and tonneaux for 9 months.

Alcohol Content: 14% by vol.

Residual Sugar: 1 grams per liter.

Color: ruby red with garnet shades.

Aroma: rich and persistent with notes of small red fruits and black pepper, all completed by a light balsamic note.

Palate: good structure; this wine presents a velvety tannin which contributes to a nice softness. Long persistence, complex yet balanced and very pleasant.

Food Suggestions: cured meats, red meat, tartare, roast meats, and braised meats. Medium to long aged cheeses.

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

