

RUPPIANO

Famiglia Berselli

ROSSO DI MONTALCINO D.O.C.

Grape Varietals: 100% Sangiovese Grosso.

Average age of the vines: 20 years.

Soil: sandy with rich presence of marls.

Harvest Period: first half of September.

Vinification: soft pressing of the grapes with cryo-maceration on the skins, followed by fermentation for about 15 days at rising temperatures. Followed by aging for about 9 months in barrels and tonneaux.

Alcohol Content: 14% by vol.

Residual Sugar: 2 grams per liter.

Color: deep ruby red with slightly purple hues.

Aroma: rich and persistent nose, with notes of small red fruits and underbrush. Balsamic nuances complete it.

Palate: good structure, soft tannins that balance a savoury acidity.

Food Suggestions: cured meats, red meats, roasted and braised meats, medium - long aged cheeses.

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

