

# RUPPIANO

*Famiglia Berselli*

## CHIANTI RISERVA D.O.C.G.

**Grape Varietals:** 95% Sangiovese, 5% Colorino.

**Average age of the vines:** 20-25 years.

**Soil:** clayey, rich in rock fragments, with good structure.

**Harvest Period:** end of September - beginning of October.

**Vinification:** traditional red wine vinification with a long maceration of the grape skins in stainless steel. At the end of the maceration process, the wine is aged in large oak barrels.

**Alcohol Content:** 13.5% by vol.

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

**Color:** ruby red with shades of garnet red.

**Aroma:** fruity with notes of red fruits; spiced and balsamic notes make it a lot more complex.

**Palate:** full and persistent with velvety tannins that perfectly blend with its fruity and spiced notes, making it a very harmonic and pleasant wine.

**Food Suggestions:** excellent with soups and traditional Tuscan appetizers, cured meats, red meat and mature cheeses.

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

