

RUPPIANO

Famiglia Berselli

CHIANTI ROSÉ D.O.C.G.

Grape Varietals: 100% Sangiovese.

Average age of the vines: 15-20 years.

Soil: clay.

Harvest Period: end of September - beginning of October.

Vinification: pre-fermentative cold maceration followed by a soft pressing at a controlled low temperature.

Alcohol Content: 12% by vol.

Residual Sugar: 2 grams per liter.

Color: soft pink with bright reflections.

Aroma: elegant and fresh, with notes of red berries accompanied by a pleasant florality.

Palate: fresh and expressive with a long finish, which makes it perfect for food pairing.

Food Suggestions: fresh salads, poultry, white fish, seafood, or as an aperitif.

Serving Temperature: 10-12 °C / 50-53 °F.

