



Cantina Colli Ripani

gold

RUPE[®]
NERO

Rosso Piceno D.O.C.



Production area

Ripatransone and neighbouring towns

Wine varieties

Montepulciano and Sangiovese

Picking method

By hand

Average yield per half hectare

7/8 tons grapes

Harvest time

First ten days of October

Vinification

Special selection of grapes and collected in baskets. Cold maceration and fermentation with skins (7 to 10 days).
Deléstage and soft pressing.

Ageing

Several months in vats.
Further ageing in bottles for 3 months.

ORGANOLEPTIC CHARACTERISTICS

A lively red colour and an aroma of a bouquet of red fruits with a hint of cherry.

On the palate the taste is delicate, meaty and slightly acid with a pleasant aftertaste.

Serving suggestions

Ideal with starters, pasta and grilled meats

Serving temperature

We recommend serving at 18°/20°

Alcohol content

13,5%

SUGGESTED RETAIL PRICE: \$20.99

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