

## RUPICOLO 2022

*Castel del Monte D.O.C.*



The Rupìcolo is a red wine obtained with a careful vinification of the indigenous red grape varieties of the Castel del Monte DOC area, mainly Montepulciano and Nero di Troia, with the international varietal Cabernet Sauvignon. The result is a fresh, pleasant all around red wine with a good ageing capacity.

It perfectly complements earthy soups, pastas and meats.

**VARIETIES:** 50% Montepulciano; 40% Nero di Troia;  
10% Cabernet Sauvignon.

**PRODUCTION AREA:** The Murgia hills area northwest of Bari, in the Castel del Monte DOC zone

**VINEYARDS:** Located at an altitude of 200 metres on deep tufaceous and calcareous soil, the vines are trained to the spurred cordon and canopy trained systems. Average yield is 110-120 q./ha.

**WINE MAKING:** The grapes are picked in different moments between the first week of September (Cabernet Sauvignon) and the first week of October (Nero di Troia). After a 6-7 day maceration in stainless steel vats at 24° C/75 °F with frequent pump-overs.

**AGEING:** 9 months in epoxy-lined concrete vats in which malolactic fermentation takes place.

**TASTING NOTES:** Ruby red colour with purple; full, aromatic bouquet of wild red berry fruit; smooth, fruity palate well balanced with subtly tannic finish.

**RECOMMENDED WITH:** Pasta dishes with full-flavoured sauces, delicately flavoured roasts, poultry, small game, cheeses.  
Serve at cool room temperature.

**CELLARING:** If correctly stored, the wine will continue to mature in the bottle for 3-4 years.

**ANALYTICAL DATA:** Alcohol: 13,5%; Total acidity: 5.25 g/l; pH: 3.66;  
Residual sugar: 2,71 g/l; Total SO<sub>2</sub>: 80 mg/l