

RUPICOLO

Castel del Monte D.O.C.



The Rupicolo 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: 40% Nero di Troia, 10% Cabernet Sauvignon, 50% other indigenous grape varieties.

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: 12 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.