



## Rupestro

Ruby with crimson glares. Fragrant olfactory structure of plum and raspberry, followed by mulberry and wisteria. Charmingly round in the mouth, with a subtle tannin and addictive drinkability. Iron.

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<b>Year</b>	2018
<b>Name</b>	Rupestro
<b>Category</b>	Red Wine
<b>Name</b>	IGT - Liguria di Levante
<b>Vine</b>	60% Sangiovese, 40% Canaiolo, Ciliegiolo
<b>Production area</b>	Colli Di Luni
<b>Vineyard</b>	In Groppolo, above Sarzana, in an excellent portion of the hill facing South at 100-120 metre above sea level. Land is made up of silty sandy clay, a microclimate without significant temperature variations.
<b>Age of vines</b>	25 - 45 years
<b>Harvest</b>	from September 10th to October 1st, selected grapes
<b>Yield / hectare</b>	80 q per hectare
<b>Vinification</b>	Pressed and destemmed grapes, fermentation with maceration on the skins for 150 hours with frequent pumping over, long resting on the lees
<b>First production year</b>	1984
<b>Person in charge of production</b>	Enologist Nicola Tucci
<b>Number of bottles</b>	9000 Bordeaux bottles 0.75 l, 1.700 Bordeaux bottles 0.375
<b>Exposure and altitude</b>	South 100 - 120 m above sea level
<b>Material of fermentation tanks</b>	Stainless Steel ANSI 316
<b>Temperature of fermentation</b>	24° C for 15 days
<b>Bottling</b>	End of February
<b>Alcohol</b>	12,5 % vol
<b>Acidity</b>	5,4 g/l
<b>Total dry extract</b>	29 g/l
<b>Resistance to ageing</b>	7 - 10 years
<b>Serving temperature and modality</b>	Uncork bottle at the time of use at a temperature of 16-18 °C if young; decant if aged
<b>Food matching</b>	White and red meat; if chilled, combine with fat fish.