



Rivera Rupicolo



Varietal: 40% Nero di Troia - 10% Cabernet Sauvignon - 50% other indigenous grapes.

Elevation:

Practice:

Dry Extract: 80 mgr/l

ph: 3.40

Appellation: Castel Del Monte DOC

Soil:

Alcohol %: 13

Acidity: 5.75 gr/l

Sugar Residual: 2.80 gr/l



Tasting Notes: 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 Nero di Troia, with the international varietal Cabernet Sauvignon. The result is a full bodied wine with an aromatic bouquet of wild red berry fruit; smooth, fruity palate well balanced with subtly tannic finish. Fresh, pleasant all-around red wine.

Aging: 9 months in glass-lined cement vats.

Winemaking: Maceration at 24°C for 6-7 days with frequent pump overs

Food Pairing: It perfectly complements earthy soups, pastas and meats.

Accolades

2017 **90** pts James Suckling

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