







## Rusus - Rosso Piceno Doc "selezione"

Reserve

*Rusus is the brainchild of Claudio Di Ruscio, who sees in aged Piceno Rosso a great potential. Piceno Rosso Rusus is obtained from the oldest vineyards grapes (average age 45 years), with an average yield of 60/70 quintals per hectare. The first label is from 1997.*

### Characteristics

**Classification:** Rosso Piceno Doc "selezione" Rusus

**Year:** 2016

**Grape varieties:** 50% Montepulciano 50% Sangiovese

**Vineyard location:** Campofilone, via Valdaso. We are about 4 km from the Adriatic Sea with the Sibillini Mountains in the background to complete the scenario. North-facing along the axis of the valley, it is a very windy area with strong temperature variations. The vineyards are located at an altitude of 250 meters above sea level, the soil is mainly clayey and sometimes limestone.

**Vine training method:** spurred cordon for Sangiovese, single Guyot for Montepulciano

**Planting density:** 4500 stumps per hectare

**Yield per hectare:** 1-1.1kg per vine

**Harvest period:** the grape harvest took place between 10 and 15 October 2016.

**Harvest method:** hand picking, in crates.

**Vinification:** fermentation takes place in stainless steel conical trunk vats at a controlled temperature with punching down and pumping over. Fermentation and maceration last 12-15 days. Then spontaneous malolactic fermentation on steel tanks which ends just before winter.

**Ageing:** 12/18 months in large oak barrels (25 hl) and a further 12 months ageing in glass.

**Serving temperature:** 19°C / 20°C

## Analytical data

**Alcohol content:** 14.10% vol

**Sugar content:** 1.7 g/L

**Acid content:** 5.4 g/L

**Extract:** 36.45 g/L

## Serving suggestions

Let the wine rest at least 10 days after shipping. We suggest open the bottle 3-4 hours before serving in a wide glass.

## Organoleptic properties

Deep ruby red with aromas of ripe red fruit and underbrush such as blackberries, blueberries, plums, black cherries and an evident violet hint. Its aromatic profile is also dressed with tertiary hints of cocoa, licorice, tobacco, cloves, black pepper and leather. Warm, robust wine, with elegant tannins, good structure and long persistence. To be appreciated several years after its harvest, lends itself to a long ageing.

## Food pairings

Lasagna, first courses with tomato sauce, arrostitini, braised meats, game, ripe and blue cheeses.

## Storage

Store the bottle horizontally, preferably in a dark and silent environment, with a temperature between 12 - 18 degrees and a humidity of around 60 - 70%. The wine lends itself to a further 8-10 years ageing.

