

Guado al Melo

RUTE

Bolgheri DOC Rosso

Rute comes from the word "red" in Etruscan, the root of which is common in several European languages. Red is the color (of wine) that best identifies our extraordinary territory. The Bolgheri wine history is very old but it's the second half of the twentieth century that this great vocation was recognized throughout the world, thanks to the general improvement of production and selection of varieties best suited to the territory. With Rute, thanks to our careful work of vineyardist, we express the most territorial soul of Bolgheri, made of elegance and complexity.

The label, such as name, is deliberately essential with a drawing of a bunch of grapes, a detail of the grapevine that is our logo and is one of the oldest representations of this subject found in Italy (X c. BC).



CONSERVATION

stored in a fresh and dark place and in horizontal position, this wine can be stored for medium-long time. **5-8 years**

HOW TO SERVE



18°-20°C

64,4°-68°F

PAIRING WITH FOOD

Good to pair with cold cuts, Tuscan crostini, noodle recipe with meat or savoury sauces, red meat, game, roasted or grilled poultry.

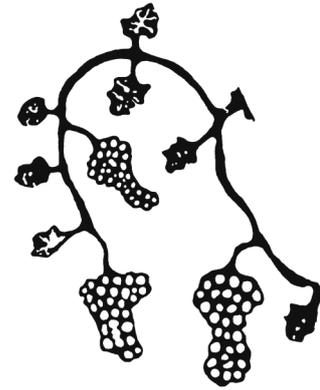


Exemples:

Local dish: pasta with wild boar ragout

Italian recipes: "gnocchi" with ragout and mushrooms, veal's knuckle..

International recipes: grilled steack, coque-au-vin.



VARIETIES: Cabernet Sauvignon (80%), Merlot.

VINEYARD: on the hills of Bolgheri, alluvial soil, porous, deep and with good pebble-gravel texture. Mediterranean climate refreshed by sea winds, in summer significant temperature range between day and night. Produced with sustainable practices.

PRODUCTION: vinified without correctives or additives which would alter the original characteristics of the grapes. Refined on the lees for 12 months in oak barrels (only 10% new) and at least 6 months in bottle.

SENSORY PROFILE



A wine of nice prestige and elegance, it recalls the sweet perfume of small fruits (such as bilberry and blackcurrant) and a pleasant smells of mild tobacco and spices. Intense and smooth with a good balance and a long finish.

