

# RUBBIA AL COLLE

*Tuscany*

*This estate is located within Maremma, is one of the four estates owned by Fratelli Muratori. The name Rubbi al Colle is derived from the locality in Val di Corna in the commune of Suvereto. This farm covers 100 hectares and produces various wines that range from typical to Tuscany to modern and New World in style.*



## Rabucolo • IGT

*Toscana Rosso*

**Grapes:** 61% Cabernet Sauvignon, 11% Cabernet franc, 19% Merlot, 9% Syrah

**Alcohol:** 13%

**Origin of the name:** In the Roman period, Rabucola was one of the most popular grape

**Harvest:** First half of September

**Vinification:** Skin contact of 10-12 days in temperature-controlled stainless steel tanks with daily pumping over the cap

Alcoholic fermentation takes place In stainless steel.

**Maturation:** For at least 10 months in 25-hectoliter (658-gal) in oak barrels

**Fining in the bottle:** At least 3 months

**Tasting Note:** *Oaky, Complex and Elegant. Well Balanced, elegant wine*



## Olpaio • DOC

**Grapes:** 50% Cabernet Sauvignon, 42% Merlot, 7% Cabernet franc, 1% Syrah

**Alcohol:** 13%

**Origin of name:** From "olpe," a clay carafe usually decorated with artistic friezes, used by the Etruscans as a wine container.

**Vinification:** Skin contact for 10 to 15 days in stainless steel with daily pumping over and breaking up of the cap; temperatures are controlled Alcoholic fermentation takes place In steel and part in wood with the use of yeasts selected on the estate The wine matures for 12 months in oak barrels (85% French oak and 15% American oak) and 12 months in casks

**Tasting Note:**

*Elegant and regal... Soft developed tannins, cherry and berry flavors that are persistent with hints of violets.*



## Rumpotino • DOC

*Val di Cornia Suvereto Sangiovese*

**Grapes:** 90% Sangiovese, 10% Cilieggiolo.

**Alcohol:** 13%

**Origin of name:** Rumpotinus: indicating vines trained in festoons typical of Etruscan practices.

**Vinification:** Skin contact for 10 days in stainless steel with daily pumping over and breaking up of the cap; temperatures are controlled

**Alcoholic fermentation:** In stainless steel

**Malolactic fermentation:** Complete.

**Maturation :**At least 18 months in small oak barrels and cask

**Fining in the bottle:** At least 6 months

Characteristics:Extra Brut

**Personality:**Sincere, explicit

**Recommended food matches:** Game, aged cheeses.

