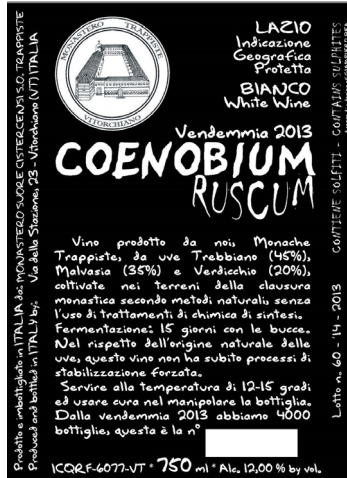


Monastero Suore Cistercensi



Ruscum



At a Glance:

- **Appellation:** IGP Lazio
- **Uvaggio:** Trebbiano (45%), Malvasia (35%), Verdicchio (20%)
- **Average Annual Production:** 4,000
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 5 ha of gently sloping parcels surrounding the commune of Vitorchiano
- **Soil Types and Compositions:** Volcanic
- **Vine Age, Training, and Density:** Trained in Cordon, oldest vines date to 1963.
- **Average Yields:** Controlled through severe winter pruning, debudding, and green harvesting, yields average 45 hl/ha
- **Average Harvest Date and Type:** Manual, usually in late September-early October

In The Cellar:

- **Fermentation:** Following total destemming, wine ferments spontaneously on its skins for c. 14 days in stainless-steel and fiberglass tanks
- **Pressing:** Hydraulic press
- **Time on Lees:** Wine remains on lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 12 months in stainless-steel and fiberglass tanks
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, plate filtered if necessary
- **Sulfur:** Applied at harvest and at bottling, with 80-90 mg/l total sulfur

In The Glass:

An alternate lens into the nuns' terroir, Ruscum comes from the same vineyards and the same harvest as Coenobium, but its juice spends in excess of two weeks in contact with the skins. If Coenobium is a wine of autumn, then Ruscum is its winter sibling—always richer and more substantial. Notes of apricot jam, white pepper, grapefruit rind, and gunflint frame a concentrated, almost oily-textured palate, and a zesty acidity contributes to the wine's overarching sense of friendliness.