

## Franco Morando®

### Ruchè di Castagnole Monferrato DOCG Riserva

**Area of production:**

Castagnole Monferrato-Montemagno-San Vittore  
UNESCO World Heritage (Piedmont).

**Vine training system:**

Low trained Guyot system with 7-8 buds on the  
fruiting cane. Thinning in the early summer months,  
the maximum yield is 60 quintals per hectare  
regardless of the vintage.

**Grape variety:**

100% Ruchè.

**Vinification:**

Traditional red method.

**Ageing:**

Aged 18 months in new French, Austrian and  
Slavonian oak barriques and tonneaux with high  
toasting. Bottle fining in a horizontal position with a  
controlled temperature for at least 24 months in total.  
No tartaric stabilization.

**Colour:**

Rub red tending to garnet.

**Nose:**

Great extraction, persuasiveness and power.  
Bouquet typical of the Ruchè grape, with light hints of  
chocolate, tanned leather and blueberry. **Palate:**  
On palate is long and persistent, with a silky texture,  
with an excellent balance between acidity and tannins.  
A liquid poem.

**Bottle:**

Old Bordeaux 750 grams.  
Antique green glass.

**Closure:**

First choice one-piece cork with handmade visual and  
olfactory control.

**Sizes available:**

Bottle 0,75 L.  
Magnum 1,50 L.  
Jeroboam 3 L.

**Abv:**

From 13,50 to 15,50 % depending on the vintage.

