

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:

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.

