

La Tradizione®

Ruchè di Castagnole Monferrato DOCG

Area of production:

Castagnole Monferrato, Montemagno (Piedmont).

Vine training system:

Low trained Guyot system with 8-9 buds on the fruiting cane.

Grape variety:

Ruchè.

Vinification:

Traditional red method.

Ageing:

Maturation in stainless steel tanks.

Colour:

Gaudy-red with slight purple reflections when young, tending to garnet after fining.

Nose:

Intense, persistent, aromatic, fruit forward with hints of rose petals and violets in the first years, developing spicy notes over time.

Palate:

Warm on the palate, balanced, good body and slightly tannic.

Bottle:

Noble bordeaux.

Uvage type glass.

Closure:

Technical cork.

Sizes available:

Bottle 0,375 L.

Bottle 0,75 L.

Magnum 1,5 L.

Matusalem bottle 5 L.

Abv:

From 13,00 to 15,00 % depending on the vintage.

