# Laccento®

## Ruché di Castagnole Monferrato DOCG




***Area of production:***
Castagnole Monferrato (Piedmont).

***Vine training system:***
Low trained Guyot system with 7-8 buds on the fruiting cane. Green harvest in summer months.

***Grape variety:***
Ruchè.

***Grape harvest:***
80% harvested with perfect ripening conditions
20% harvested in overriping directly in the vineyard.

***Vinification:***
Traditional red method.

***Ageing:***
Ageing in stainless steel tanks and subsequently in the bottle positioned horizontally at controlled temperature.

***Colour:***
Intense ruby red with slight purple reflections in youth, turning garnet after the first few years in the bottle.

***Nose:***
Intense, persistent, slightly aromatic and fruity with aromas typical of wild berries jam.

***Palate:***
Warm on the palate, pleasant, rare silkiness.

***Bottle:***
Bordolese serie 15.
Limited edition.
Wide shoulder.
Color antique green.

***Closure:***
Cork single piece.

***Sizes available:***
Bottle 0,375 L., Bottle 0,75 L., Magnum bottle 1,50 L., Jeroboam bottle 3 L., Matusalem bottle 5 L.

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