

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 overripening 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.

