

Il Fondatore®

Ruchè di Castagnole Monferrato DOCG Riserva

Area of production:

Castagnole Monferrato (Piedmont).

Vine training system:

Low trained Guyot system with 7-8 buds on the fruiting cane. Green harvest in the early summer months.

Grape variety:

Ruchè.

Vinification:

Traditional red method.

Ageing:

Aged for 24 months, of which at least 12 months in large oak barrels depending on the vintage. No tartaric stabilization.

Colour:

Rub red tending to garnet.

Nose:

Intense, persistent, slightly aromatic with hints of wild berries that evolve into oriental spices and black pepper.

Palate:

Powerfull and characteristic of ruche, long persistence.

Bottle:

Bordeaux serie 15.

Limited edition.

Wide shoulder.

Color antique green.

Closure:

Cork single piece.

Sizes available:

Bottle 0,75 L.

Magnum bottle 1,50 L.

Abv:

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

