

## Il Fondatore®

### Ruchè di Castagnole Monferrato DOCG Riserva

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**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:**

Ageing in large barrels and French oak tonneaux for about 10-14 months 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.

