Prima Decade®

Ruchè di Castagnole Monferrato DOCG



Area of production:
Castagnole Monferrato, Piemonte.

Vine training system:
low trained Guyot system with 7-8 buds on the fruiting cane.

Vinification:
traditional red method, cold pre-steeping during first few days and short stint of warm post-steeping after fermentation. Total duration in contact with the marc is 14-16 days.

Ageing:
maturation in new french barrique made of oak coming from allier area. 12 to 18 months in wood accordingly to the vintage, afterwards the wine is blended and attenuated for 2 months in stainless steel tanks before be bottled. Minimum 6 months fining in the bottle before being released on the market. Longevity exceeds 10 years.

Colour:
deep ruby red with lights garnet reflection tend to brick red after ageing.

Nose:
intense, persistent with fruit in syrup, baked plums, vanilla, honey that become spicy and ethereal perception after ageing.

Palate:
full bodied, dry, robust and attractively tannic, very well balanced and harmonic. The mouth detects red berry as cherry, apricot jam and on the finish a slightly vanilla-flavoured coffee.

Bottle:
Bordolese Old
Gr. 1,200
Colour Etruscan Green

Closure:
Natural cork “prima scelta a mano” single piece 26 X 49.

MONTALBERA®

Sizes available:
Bottle 0,75 L.

ABV:
From 14,5 degrees.

Total acidity:
4,8 g/L.

Residual sugar:
2,5 g/L.

Dry extract:
33 g/L.

