

## 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.



**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.

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