

# MONTALBERA®

## LIMPRONTA®

### Ruchè 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. Thinning in the early summer months.

**Grape variety:**

Ruchè 90%, Barbera 10%.

**Vinification:**

Traditional red method.

**Ageing:**

Maturation in French oak tonneaux for about 10-14 months depending on the vintage. Refinement in the bottle positioned horizontally at controlled temperature, no tartaric stabilization.

**Colour:**

Ruby-red tending to garnet.

**Nose:**

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

**Palate:**

Forceful and characteristic mouth feel, long persistence.

**Bottle:**

Bordolese serie 15.

750 g.

Limited edition.

Wide shoulder.

Color antikgreen.

**Closure:**

Cork 26x49 single piece.

**Sizes available:**

Bottle 0,75 L.

Magnum bottle 1,50 L.

**Abv:**

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

