

MONTALBERA®

VEGAN®

Ruchè di Castagnole Monferrato DOCG

Area of production:

Castagnole Monferrato, Montemagno (Piedmont).

Vine training system:

Low trained Guyot system with 9-10 buds on the fruiting cane.

Grape variety:

Ruchè.

Vinification:

Traditional red method. During the vinification no animal origin additives are used.

Ageing:

Maturation in steel tanks and subsequently in the bottle positioned horizontally with controlled temperature. No animal origin additives are used in any phase.

Colour:

Medium intensity gaudy-red with slight purple reflections when young, tending to garnet after fining.

Nose:

Intense, persistent, aromatic, fruity with hints of rose petals and violet in the first years, developing spicy notes over time. In particular white pepper and incense.

Palate:

Warm on the palate, harmonious, good body and balance, slightly tannic. Long lasting taste and aromatic final.

Bottle:

Noble bordeaux 500 g - Uvag type glass.

Closure:

Cork 26x45 single piece.

Sizes available:

Bottle 0,75 L.

Abv:

From 13,00 to 14,50 % depending on the vintage.

Servizio di controllo applicato
alla produzione. Certificato da
SGS Italia. STP 005/218.

