

MONTALBERA®

GRAPPA DI RUCHÈ

AFFINATA IN CARATI

Area of production:

Castagnole Monferrato, Piedmont.

Vine training system:

marc from vineyards over 20 years old.

Grape variety:

Ruchè of Castagnole Monferrato.

Vinification:

traditional technique in special vats under vacuum to prevent olfactory elements from being lost; the next distillation is done in discontinuous vapor stills.

Ageing:

aging in oak carats.

Colour:

amaranth with lovely golden reflections.

Nose:

intense, lingering, somewhat aromatic, with violet fragrances.

Palate:

warm mouth feel, fine and silky, harmonious.

Bottle:

Sabina Quadra - Chanel Model - heavy 600 g 500 CL.
Color white.

Closure:

cork.

Packaging:

italian pine, hinged and firebranded cover.

Sizes available:

bottle 0,50 L.

ABV:

40 degrees.

Serving temperature:

12-14 degrees.

