

MONTALBERA®

LACCENTO® PASSITO

PASSITO DI RUCHÈ

Area of production:

Castagnole Monferrato, Piedmont.

Vine training system:

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

Grape variety:

100% Ruchè of Castagnole Monferrato, overripe or withered.

Vinification:

the grapes are dried on trellises in a sterilised room under constantly controlled conditions. Once optimal dehydration is attained, they are separated by hand with a broad comb, followed by vinification in accordance with the ancient techniques for making dessert red wines.

Ageing:

maturing in selected french oak barriques for at least 15-18 months. Softening in small stainless steel recipients and horizontal refinement in the bottle for at least 6 months. Longevity 7-8 years.

Colour:

ruby-red tending to brick-red.

Nose:

intense, long persistent, with floral notes, hints of jam, black pepper and overripe figs.

Palate:

very sweet, warm silky and velvety mouth feel.

Bottle:

Bordolese Nobile, uvag colored glass.

Closure:

cork 26×45.

Sizes available:

bottle 0.375 L.

ABV:

from 14 to 15.50 degrees according to year.

