

MONTALBERA®

LACCENTO®

RUCHÈ DI CASTAGNOLE MONFERRATO D.O.C.G.

Area of production:

Castagnole Monferrato, Piedmont.

Vine training system:

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

Grape variety:

Ruchè of Castagnole Monferrato. Vines age over than 25 years.

Grape harvest:

part in overripe directly in the vineyard (about 90% of the production) and part (about 10%) air-dried directly in the vineyard.

Hectare:

75 Q.

Vinification:

for the part collected in overripen: traditional red method, cold pre-steeping during first fewdays and brief warm poststeeping after fermentation. Total duration in contact with the marc is 14-16 days.

Ageing:

least 6/8 months in bottle placed horizontally at a temperature not exceeding 10 degrees for the important presence of sugar. Longevity 6-8 years.

Colour:

Intense ruby red with slight purple reflections in youth, turning garnet after the first few years in the bottle.

Nose:

intense, extended, slightly aromatic and fruity with aromas typical of wild berries, jam.

Palate:

warm on the palate, pleasant, rare silkiness.

Bottle:

Bordolese series 15, 750 g - Limited edition - wide shoulders, color antikgreen.

Closure:

natural cork 26x49 single piece.

Sizes available:

Matusalem bottle 5 L.
Magnum bottle 1.50 L.
bottle 0.75 L.
bottle 0.375 L.

ABV:

from 14,00 to 15,00 degrees according to year.

Total acidity:

4.6-5.5 g/L.

Residual sugar:

6-7 g/L.

Dry extract:

32-34 g/L.

