

OPERA PRIMA

RUCHÈ DI CASTAGNOLE MONFERRATO DOCG *Riserva*

Born from the love that binds a grandfather and a grandson, the company's founder and his future heir, beyond time. A new way of interpreting Ruchè born from the perfect vineyard, Bricco della Gioia, a small plot where the soil, exposure, microclimate, utmost care and selection in the vineyard combine to create a unique and inimitable wine. The quality of this flagship wine is confirmed on the palate: elegance and finesse harmonize with its power and structure, releasing warm, soft and persistent taste sensations, in balance between fruity mass and very fine tannins. It is stored in the unique and remarkable cellar carved out of the tuff – the family infernot – an authentic historical jewel.

Variety: Ruchè 100%

Production Area: Castagnole Monferrato, Asti

Soil: Clay and tuff

Growing System: single Guyot

Yield: 4 tons/ha – 285 meters a. s. l.

Age of the Wines: 20 years

Alcoholic Fermentation: 20-25 days in rotofermentor at controlled temperature; then it remains in contact with the skins for other according to submerge cap fermentation technique

Malolactic Fermentation: In stainless steel

Aging: 36 months in french oak tonneaux of 500 ltrs

Refinement: 12 months in bottle

Alcohol: 16 %

Residual Sugar: < 1 g/l

Total Acidity: 5,00 g/l

Food Pairings: Truffles, game, medium and long aged cheeses, stew meats

Serving Temperature: 18-20° C

