



Ruché di Castagnole Monferrato DOCG "L'accento"

GRAPE VARIETIES

Ruché di Castagnole Monferrato; over 25 year-old vines.

WINEMAKING

For the overripe-harvested part: traditional red method, cold pre-steeping during the first few days and brief warm post-steeping after fermentation. Total time in contact with the marc is 12-14 days.

AGEING

At least 6 months in horizontally-placed bottles at a temperature not exceeding 10 degrees for the important sugar residue; longevity 6-8 years.

ANALYTIC DATA

Alcohol content: 14 % vol.

ORGANOLEPTIC CHARACTERISTICS

Intense ruby red with slight purple reflections in youth, turning garnet after the first few years in the bottle; intense, extended, slightly aromatic and fruity with typical aromas of wild berries, jam; warm on the palate, pleasant, rare silkiness.

GASTRONOMY

Semi-seasoned cheeses, savory first courses, and roasts.

Serving temperature 16-18°C

AVAILABLE FORMATS

75 cl

[Awards #1](#)

[Awards #2](#)

[Awards #3](#)

