



## *Ruchè di Castagnole Monferrato* DOCG "è - selezione"

### GRAPE VARIETIES

*Ruchè 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 over time; intense, persistent with a slight aroma of rose petal and wildberry preserves; warm on the palate, pleasant, uncommon silkiness.*

### GASTRONOMY

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

*Serving temperature 16-18°C*

### AVAILABLE FORMATS

*75 cl*

