



Ruchè di Castagnole Monferrato DOCG *Vegan*



GRAPE VARIETIES

Ruchè di Castagnole Monferrato

WINEMAKING

Traditional red method with pomace soaking for 8 days in the must. During the vinification no animal origin additives are used.

AGEING

Maturation in stainless steel tanks and subsequently in horizontally positioned bottles for at least 3 months; longevity 3 to 6 years. No animal origin additives are used in any phase.

ANALYTIC DATA

Alcohol content: 13-14% vol. according to year

ORGANOLEPTIC CHARACTERISTICS

Medium intensity gaudy-red slight violet reflections when young, tending to garnet after fining; intense, persistent, half-aromatic, fruity with hints of rose petals and violets in the first years, developing spicy notes over time (above all white pepper and incense); warm on the palate, harmonious, good body and balance, slightly tannic; long lasting taste and aromatic final.

GASTRONOMY

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

Serving temperature 16-18°C

AVAILABLE FORMATS

75 cl



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