

DATA SHEET

Ruchè di Castagnole Monferrato D.O.C.G. BIOLOGICO



DENOMINATION:

Controlled and guaranteed denomination of origin

COLOUR: Red

GRAPE VARIETY: 100% Ruchè

AREA: Piedmont, Asti, Montemagno

SOIL: clay

YIELD PER HECTARE: 35 q/ha

VINE-TRAINING: Guyot

HARVEST: bunches are picked by hand and put in red, pierced crates. Harvest takes place in september

VINIFICATION: steel tanks at controlled temperature of 23 - 24°C.

SENSORY PROFILE: light ruby red.

Complex nose with intense floral notes of rose and violet. Hints of red berries and marasca cherries with spicy notes. On the palate it is full, dry, harmonious and slightly tannic.

FOOD-WINE PARING: wine to be accompanied with mild and blue cheeses, first courses and red meat such as stews and roasts.

SERVING TEMPERATURE: 18°-20 °C

ALCOHOL CONT: 13,5% vol