La Tradizione®

Ruchè di Castagnole Monferrato DOCG

Area of production:
Castagnole Monferrato, Montemagno (Piedmont).

Vine training system:
Low trained Guyot system with 8-9 buds on the fruiting cane.

Grape variety:
Ruchè.

Vinification:
Traditional red method.

Ageing:
Maturation in stainless steel tanks.

Colour:
Gaudy-red with slight purple reflections when young, tending to garnet after fining.

Nose:
Intense, persistent, aromatic, fruit forward with hints of rose petals and violets in the first years, developing spicy notes over time.

Palate:
Warm on the palate, balanced, good body and slightly tannic.

Bottle:
Noble bordeaux.

Uvag type glass.

Closure:
Technical cork.

Sizes available:
Bottle 0,375 L.
Bottle 0,75 L.
Magnum 1,5 L.
Matusalem bottle 5 L.

Abv:
From 13,00 to 15,00 % depending on the vintage.

