

RUCHE' DI CASTAGNOLE MONFERRATO "TRE PARCELLE" DOCG



Wine technical sheet

Grapes: Ruché 100% (from a selection of grapes within the parcel)

Vineyard: Bricco Costalunga

Località: Portacomaro - Asti - Monferrato - Piemonte

Plot Number: 288 + 291 + 655

Plot Extension: 0,57 ha

Soil: loamy clay soil (55 % silt and 18 % sand), 27 % clay.

Normal supply fo total limestone 126 g/Kg

Exposure: East

Processing data

Harvest: hand picked in the box Maceration: 12 days on skins

Aging: 6 months in stainless steel tank and other 6 months

in bottles before the start on the market

Amount of bottles: 2500 Serving Temperature: 15°C

Wine tasting

The wine has an intense purple red color with purplish reflections. The nose is very intense with floral notes as rosebud to wild rose and geranium. Spicy notes of pepper and an intense part of fruit such as cherry, black cherry and pomegranate in the end. In the mouth it is very dry without residual sugar, with a good freshness and a light tannin. Pleasant and balanced final sensation with a long aftertaste reminding the nose of pepper and pomegranate.

