

"BRIC D'BIANC" RUCHE' DOCG

Appellation: Ruchè Docg di Castagnole Monferrato

Varietal: 100% Ruchè

Vinification: Bric d'Bianc is the name of the hill most suited for the cultivation of Ruchè. We dedicated this wine to that vineyard because not long ago the whole hill became part of our farm. To prevent modification of Ruchè's distinctive characteristics in any way, fermentation and sharpening take place in temperature-controlled stainless steel vats. Ruby-red with purple shades, its intense fresh fragrance is reminiscent of roses and cherries. Slightly tannic with a dry and balanced taste, it is a young wine ready to be enjoyed, yet its full, velvet body still allows moderate aging in the bottle. It is ideal with sophisticated and flavorful food such as some Italian dishes as well as Asian cuisine.

Alcohol: 13,5 %

Residual Sugar: 3 g/l

Total Acidity: 4,90 g/l

Colour: Ruby red with purple rim

Bouquet: Fresh and intense, reminds roses and cherries

Taste: Moderately tannic in the mouth with flavors of candied orange and plum, and a clean dry finish.

Food pairings: White and red meats, pasta, young and medium aged cheeses, game.

Serving Temperature: 18-20° C

Bottles Produced: average of 5000 cases

Awards: 88 points of WS vintage 2012

