

## "CLASIC" RUCHE' DOCG

**Appellation:** Ruchè Docg di Castagnole Monferrato

**Varietal:** 100% Ruchè

**Vinification:** Ruchè Clasic is obtained from grapes coming from the best-exposed vineyards, which means the southwest side of the hills. Because a heavy pruning, these vineyards never produce more than seven tons per hectare. Fermentation is done in 54-hectoliter temperature-controlled French oak vats for 15 to 20 days, according to the quality of the grapes at the time of pressing. A controlled temperature of 23 degrees enables the fermentation time to be lengthened and to keep the must in contact with skins for longer. During this period, the skins give the must more structure, tannin and color. This is important, particularly for Ruchè, whose precise aromas are its main characteristic. Once fermentation is finished, the wine rests for six months in the same vats where

malolactic fermentation also takes place, perfect containers because they allow the exchange of oxygen necessary for a quicker maturation of the wine and for developing more elegant scents without imparting too much oak flavor.

**Alcohol:** 14 %

**Residual Sugar:** 1,17 g/l

**Total Acidity:** 4,74 g/l

**Colour:** Ruby red

**Bouquet:** Oak flavor, very intense aromas of flowers.

**Taste:** Also at the palate, intense aromas of flowers, balanced, elegant, with tannins that work hard at being soft.

**Food pairings:** Truffles, game, medium aged cheeses, red and white meats, pasta.

**Bottles Produced:** average of 1700 cases.

