

"OPERA PRIMA" RUCHE' DOCG

Appellation: Ruchè Docg di Castagnole Monferrato

Varietal: 100% Ruchè

Vinification: The Ruchè di Castagnole Monferrato DOCG Opera Prima is the product of a single vineyard, and that vineyard is nurtured like no other on the estate. "I wanted to dedicate this wine to my grandfather Martino," Luca relates, "and see that it stands up to years of cellaring." The vineyard here is steep, late in ripening, with loose calcareous soil that is poor in nutrients, restraining the vine's vigor. Grapes are hand harvested and rigorously selected. The juice ferments in large oak barrels. The wine then ages in 500 liter oak *tonneaux* (mixed new and old) over twenty-four months, with continual tasting. This long process assures that the colors stabilize and the tannins soften.

Alcohol: 15,5 %

Residual Sugar: 0,79 g/l

Total Acidity: 5,61 g/l

Colour: Deep ruby red

Bouquet: Very complex at the nose, with aromas that go from ripened red fruits to vanilla, spices, and licorice.

Taste: Ripe raspberry and cherry

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

Bottles Produced: average of 800 cases.

Awards: 91 points
DECANTER

