



LA MONDIANESE

HOUSE OF
RUCHÈ



THE HOUSE



La Mondianese farm was founded around 2000 from a precious root: the passion for wine and its culture by the Negro family, of Asti origin. These roots sink into the land of Ruchè, a very rare exclusive grape variety of Monferrato hills (North of Asti area), with a Docg territory consisting of only seven small villages.



A modern winery with a beautiful barrel cellar, extended under the hill, has been added to the restored ancient 19th century farm. La Mondianese is surrounded by 20 hectares of properties including 7,5 hectares of vineyards located in Montemagno village, in one of the most prestigious wine areas of Piedmont (Asti, Italy). It is the House of **Ruchè**.



BED AND BREAKFAST HOUSE OF RUCHÈ

Our antique mansion, in the heart of Monferrato hills, surrounded by natural and quite places, offer to our guest the possibility to stay in our 3 double rooms, with an enchanting view on our vineyards.





Vineyard care is carried out with mechanized and manual treatments. The harvest is carried out strictly by hand, in the most traditional, human and selective way that allows us to choose only the best grapes and put them delicately in the box.

THE WINE CELLAR

The **cellar** has been built according to the most modern winemaking techniques, with horizontal vinificators and stainlesssteel storage tanks.



THE AGING CELLAR

The **aging cellar** is located under the hills and hosts wooden barrels of different sizes, barriques and tonneaux. Here some of the Mondianese wines are gently waiting for a precious “final touch”.





“Oniro” Ruchè di Castagnole Monferrato d.o.c.g. (steel)

Variety: Ruchè.

Beginning of the harvest: From the beginning of September.

Vinification: In steel.

Aging/storage: In steel.

Alcohol content: 13% - 14,5% vol.

Color: Intense red, tending to garnet after some years of aging in bottle.

Bouquet: Intense, persistent, typical hints of rose petals and berries in jam.

Taste: Warm to the palate, harmonious, full bodied and balanced with a slight of tannic component.

Tasting temperature: 18 ° - 20 ° C.

Serving suggestions: Good affinity with aged cheeses and fresh pasta filled with red and white meat, spiced with curry or mustard.

WINE

“L’Inizio” Ruchè di Castagnole Monferrato d.o.c.g. (aged)

Variety: Ruchè.

Beginning of the harvest: From the beginning of September.

Vinification: In steel.

Storage: In steel.

Aging: 6 - 8 months in used barrels.

Alcohol content: 14% - 14,5% vol.

Color: intense red.

Bouquet: Intense with hints of flowers and fresh fruit.

Rich with spicy notes after aging.

Taste: Harmonious, rightly alcoholic, slightly tannic, of low acidity, long persistence with notes of almond and liquorice at the end.

Tasting temperature: 18 ° - 20 ° C.

Serving suggestions: Excellent pairing with truffles, hot appetizers and first dishes with cheeses, herbs, meat and fish, with Mediterranean and spicy sauces.





“Assobianco” Monferrato d.o.c. Bianco

Varieties: Riesling, Sauvignon Blanc and Timorasso in variable percentage depending on the vintage.

Beginning of the harvest: At the end of August.

Vinification: Pressed and fermented cold grapes.

Aging / Storage: Maturation in stainless steel tanks and then bottled.

Alcohol content: 12% - 13% vol.

Color: Straw yellow, crystalline.

Bouquet: Strongly fresh and fruity.

Taste: Mineral, with sensations to the palate of bananas and apple but at the same time soft and elegant.

Tasting temperature: 7 ° - 8 ° C.

Serving suggestions: It goes well with fish and white meat dishes (carpaccio).

Grignolino d'Asti d.o.c.

Variety: Grignolino.

Beginning of the harvest: From mid-September to mid-October.

Vinification: In steel.

Aging / conservation: In steel.

Alcohol content: 12,5% - 13,5% vol.

Color: Medium intensity red.

Bouquet: Clean, delicate with some sensation of cherry.

Taste: Dry, moderately alcoholic, harmonious with a light tannic note.

Tasting temperature: 7 ° - 8 ° C.

Serving suggestions: Excellent also to accompany fatty foods, its tannic sensations are the best for “clean” the mouth, specially after fatty food, as aged cheeses or wild meat.





“La Bella” Barbera d’Asti d.o.c.g.

Variety: Barbera.

Beginning of the harvest: Mid September / Mid October.

Vinification: In steel.

Aging/Storage: In steel.

Alcohol content: 12,5% - 13,5% vol.

Color: Intense red with violet reflections.

Bouquet: Rich and fruity.

Taste: Good structure and acidity, pleasant, medium alcoholic and with a slight hint of ripe fruit.

Tasting temperature: 18 ° - 20 ° C.

Serving suggestions: It goes very well with hot local appetizers, cold cuts, first courses of meat, soft and semi-hard cheeses, white meats and roasts.

Barbera d’Asti d.o.c.g. Superiore

Variety: Barbera.

Beginning of the harvest: From mid to late October.

Vinification: in steel.

Storage: in steel.

Aging: From 16 to 30 months in wood and then in steel again for another 3 months before bottling.

Alcohol content: 14% - 14,5% vol.

Color: Red with garnet reflections.

Bouquet: Warm and dry with hints of ripe fruit.

Taste: Dry, alcoholic and rightly acid, balanced and rich, soft tannins that increase its persistence.

Tasting temperature: 18 ° C.

Serving suggestions: Suitable for most of the dishes of traditional Italian cuisine, such as red meats, roasts, game and aged cheeses.





“Assorosso” Monferrato d.o.c. Rosso

Variety: Cabernet, Syrah and Merlot in variable percentage depending on the vintage.

Beginning of the harvest: from 10 September to 10 October.

Vinification: in steel.

Aging / Storage: In wooden barrels for 12 months to refine, then for another 10 months in steel.

Alcohol content: 13% - 14,5% vol.

Color: Red with garnet reflections.

Bouquet: Rich and fruity.

Taste: Good structure, round fresh and harmonious, with hints of fruit and spices.

Tasting temperature: 18 ° - 20 ° C.

Serving suggestions: It goes very well with hot appetizers, first courses of meat, soft and semi-hard cheeses, white meats and roasts.

“Noah” Monferrato d.o.c. Rosso

Variety: Blend of Cabernet Sauvignon, Syrah and Barbera or Ruchè depending on the vintage.

Beginning of the harvest: Mid-October.

Vinification / Storage: In steel.

Aging: From 18 to 30 months in wood and 3 more months (at least) after bottling.

Alcohol content: 13,5% - 14,5% vol.

Color: Intense red.

Bouquet: Velvety and enveloping with hints of berries and spices.

Taste: Full and harmonious, warm and round, with a good structure, in full balance between softness and tannins.

Tasting temperature: 18 ° C.

Serving suggestions: It goes well with pasta and rice dishes, spicy red and wild meats. Great also with gorgonzola or other blue cheese.





“Ansolà” Grappa di Ruchè Selezione Speciale

This grappa is obtained by distillation in batch steam flow stills starting from our skins of the noble Ruchè wines. At the tasting the color it's bright and transparent, with intense scent, with hints of rose hips and hawthorn.

At the palate is warm, smooth and enveloping.

Size: 500 ml

Skins variety: Ruchè



“Bellezza” Grappa di Moscato invecchiata in Barriques

Also this grappa is obtained by distillation in batch steam flow stills, as in the ancient Piedmontese tradition.

It's aged for over 24 months in French oak barrels. The olfactory sensation deriving from the aromaticity of Moscato grape, which evolve and are exalted during aging.

The palate is well balanced, long and persistent with great complexity and pleasantness.

Size: 500 ml

Skins variety: Moscato

GRAPPAS

LA MONDIANESE
SOCIETÀ SEMPLICE AGRICOLA



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Data contained in this issue refer to an average of the last harvests.