



LA MONDIANESE

Ruchè di Castagnole Monferrato D.O.C.G. Riserva “L’Inizio”

Variety: 100% Ruchè.

Vineyard’s location: Located all around the winery.

Soil: Marine sedimentary origin, calcareous loam in texture.

Production per hectare: 60-80 q/Ha.

Plants per hectare: 5000.

Training system: Espalier with guyot pruning.

Beginning of the harvest: From mid-September.

Vinification: In steel at a controlled temperature.

Storage: In steel

Ageing: 12/14 months in French wood barriques to become “RISERVA”, then assembled in steel before bottling.

Alcohol content: 14%-15,5% Vol.

Color: Garnet red.

Bouquet: Intense, harmonious with hints of flowers and jam. Rich of spicy notes evoking incense.

Taste: Harmonious, warm to the palate, slightly tannic, low acidity, long persistency of almond notes and liquorice at the end.

Tasting temperature: 18-20°C.

Serving suggestions: Hot starters and elaborated main courses. Red meats, fondue and medium-aged cheeses, aged Robiola d’Alba, and Roccaverano. (Piedmontese typical cheeses)

D&Vine Società Agricola Semplice

Cascina Mondianese 12, 14030 Montemagno Monf.to (AT) – Italy

C.F. e P.IVA 01725100059 cell. +39 320 8938182

e-mail: marketing.lamondianese@gmail.com sito web: www.lamondianese.com