



LA MONDIANESE

Ruchè di Castagnole Monferrato D.O.C.G. “Oniro”

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 the beginning of September.

Vinification: In steel at a controlled temperature.

Ageing/Storage: In steel

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

Color: Intense red tending towards garnet after some years of ageing in the bottle.

Bouquet: Intense, persistent with dog rose petals and white pepper hints.

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

Tasting temperature: 18-20°C.

Serving suggestions: As an aperitif with focaccia and finger foods if served fresh. Good affinity with delicate main courses and with ratatouille. Suitable with white or red meat cooked in the oven. Great served with dry pastry.

D&Vine Società Agricola Semplice

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