



Prediomagno®

RUCHÈ
DI CASTAGNOLE MONFERRATO
D.O.C.G.



AREA OF PRODUCTION

The vineyard is located in the municipality of Grana at an altitude of 250-270 m above sea level on calcareous clayey soil with south-western exposure.

GRAPE VARIETY

100% Ruchè. Training system: Simple Guyot.
Harvested by hand around the end of September.

VINIFICATION

The crated grapes are subject to a manual selection that allows only the best grapes to begin fermentation. Soft pressing is followed by fermentation in temperature-controlled steel tanks.

AGEING

In steel, then in the bottle, placed horizontally and kept at a controlled temperature.

DESCRIPTION

A still wine with a ruby red colour. On the nose, the aroma is full and persistent, with clear notes of roses and ripe red fruit. On the palate, it is very elegant and enveloping with soft, velvety tannins of great intensity and aromatic persistence.

PAIRING

It can accompany starters, first courses of stuffed egg pasta or with meat sauce, risottos, red meats, game, aged or blue cheeses and typical dishes of the Piedmont tradition.

STORAGE

It is recommended to keep the bottles in a horizontal position in a cool place (below 18 °C) with low light and not subject to temperature changes. It is a ready-to-drink wine and can be kept in the cellar for 3-4 years.

AVAILABLE FORMATS

0,75 L and 1,5 L

SERVING TEMPERATURE

17-18 °C