

## Laccento®

### Ruché di Castagnole Monferrato DOCG

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**Area of production:**

Castagnole Monferrato (Piedmont).

**Vine training system:**

Low trained Guyot system with 7-8 buds on the fruiting cane. Green harvest in summer months.

**Grape variety:**

Ruchè.

**Grape harvest:**

80% harvested with perfect ripening conditions  
20% harvested in overripening directly in the vineyard.

**Vinification:**

Traditional red method.

**Ageing:**

Ageing in stainless steel tanks and subsequently in the bottle positioned horizontally at controlled temperature.

**Colour:**

Intense ruby red with slight purple reflections in youth, turning garnet after the first few years in the bottle.

**Nose:**

Intense, persistent, slightly aromatic and fruity with aromas typical of wild berries jam.

**Palate:**

Warm on the palate, pleasant, rare silkiness.

**Bottle:**

Bordolese serie 15.  
Limited edition.  
Wide shoulder.  
Color antique green.

**Closure:**

Cork single piece.

**Sizes available:**

Bottle 0,375 L., Bottle 0,75 L., Magnum bottle 1,50 L.,  
Jeroboam bottle 3 L., Matusalem bottle 5 L.

**Abv:**

From 13,50 to 15,50 % depending on the vintage.

