MONTALBERA RUCHÉ 'LACCENTO'



Represented by Soilair Selection

Intense ruby in red color, with slight purple notes. Extended, aromatic nose with fruity aromas of wild berry and jam. Warm on the palate, with a pleasant and rare silkiness on the finish.

Color: Red

Grapes: 100% Ruchè di Castagnole Monferrato Soil: Clay and mixed sand Age of Vines: 25 Years Old Altitude: 280 m above sea level Aspect: South Training System: Guyot Yield per HI/Ha: 75 HI/Ha Fermentation: In Stainless Steel Tanks using 95% overripe grapes, with 12-14 days of skin contact. Aging: At least 6 Months in the bottle Production: 54,000 bottles per year

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