

# RUCHÈ DI CASTAGNOLE MONFERRATO RISERVA GENESI



**TYPE:** Red Wine with Oak Aging

**GRAPE VARIETY:** 100% Ruchè Grapes

**GENERAL DESCRIPTION:** Genesi is a rare wine crafted from a meticulous selection of Ruchè grapes, left to dry for about 3 weeks. Vinified in wooden barrels and aged in Tonneaux for three years, it is presented to the consumer after over four years from the harvest, bringing forth exhilarating sensory experiences. Genesi will stimulate the imagination of the expert taster, highlighting the extraordinary breadth of taste and aroma sensations.

**TASTING NOTES:** Deep ruby red with garnet hues. The aromatic persistence is captivating. The surprising delicacy of the bouquet reveals oriental spices such as cumin, cardamon, and green pepper. Warm on the palate, exceptionally balanced and velvety, with a long aromatic persistence.

**VINIFICATION AND AGING:** The grapes are harvested directly into small crates, stacked on pallets exposed in the best-ventilated areas. It is here that the grapes dry thanks to autumn breezes and remain until the end of the harvest. They are then destemmed by hand and softly pressed. Fermentation with skin contact lasts 18/20 days at temperatures of 22-24°C, with daily punch-downs. Malolactic fermentation occurs during the aging period, which lasts a minimum of 36 months directly in the barriques where the wine is aged. After wood aging, it rests in the bottle for at least 6 months before being released to the market.

**ORGANOLEPTIC EXAMINATION**

**ALCOHOL CONTENT:** 14.50% vol.

**BOTTLE:** Champagnotta

**CORK:** Natural cork 26 x 40

**SERVING TEMPERATURE:** 16° - 18°C

**RECOMMENDED GLASS:** Fairly large tulip-shaped glass

**AGING POTENTIAL:** 10 years and beyond

**FOOD PAIRING:** Naturally pairs well with meat dishes, whether grilled or roasted, and is splendid with game and poultry.

It also makes a delightful pairing with certain chocolate-based desserts, complementing its intense aroma.

