

RUCHÈ DI CASTAGNOLE MONFERRATO

RISERVA PRO NOBIS

TYPE: Red Wine with Oak Aging for at least Two Years

GRAPE VARIETY: 100% Ruchè Grapes

GENERAL DESCRIPTION: PRO NOBIS reflects our continuous and progressive desire for improvement. An innate and conscious need to follow the deep and stimulating dictates of Mother Nature and to guide them towards ever-evolving qualitative selections and achievements. After identifying the oldest and best-exposed vineyard, where natural selection has improved production, we meticulously sort grapes during harvest, providing the essential raw material to obtain this very special and precious cru.

TASTING NOTES: The aromatic persistence is captivating, all-encompassing, beyond any possible written or verbal description. The delicacy of the bouquet, the olfactory sensation, and the final aftertaste intertwine and strengthen in a delicate alternation of colors, aromas, tastes, emotions, and indescribable individual sensations.

VINIFICATION AND AGING: The best clusters provide a must exceptionally rich in aromatic substances, as well as mineral salts, tannins, and a significant presence of vitamins. After fermentation, the wine remains in contact with the skins for a long time, absorbing tannins and aromatic substances, before being bottled following two years of aging in large wooden barrels.

ORGANOLEPTIC EXAMINATION

ALCOHOL CONTENT: 14.50% vol.

BOTTLE: Bordolese

CORK: Natural cork 24 x 40

SERVING TEMPERATURE: 16° - 18°C

RECOMMENDED GLASS: Fairly large tulip-shaped glass

AGING POTENTIAL: 10 years and beyond

FOOD PAIRING: A spicy wine that pairs well with a cuisine rich in aromas. Excellent with game meats or braised poultry cooked in the same wine. Its characteristics also allow for imaginative pairings with Asian cuisine, particularly Indian and Thai dishes.

CURIOSITY: PRO NOBIS, the Ruchè wine, was born with the excellence of the 2000 vintage. In evoking the intrinsic mystery of Ruchè, we pay homage to Don Giacomo Cauda, the visionary who first recognized the potential of this noble grape variety. The labels depict the sacred symbolism of the four seasons, the four primordial elements of nature, and the four apostles, authors of the Gospels of the New Testament Bible. Four stars shine brightly, a symbol of the daughters born from the marriages of the founding brothers.

