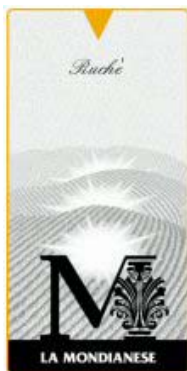


RUCHE DI CASTAGNOLE MONFERRATO, DOC, 2004

La Mondianese



La Mondianese



New to our portfolio in April 2007, La Mondianese is our second producer of the very rare wine: Ruche' di Castagnole Monferrato. Located in the hills of Castagnole Monferrato and Montemagno ("big hill") in the province of Asti, the La Mondianese farm covers 6 acres and the cellar has been updated with state of the art modern enology.

Tasting notes: Medium-bodied, clean and fresh, it suggests roses, dark red berry fruit and hints of black pepper.

Reviews:

***** (Three stars)** *"One of Piedmont's most interesting grapes, Ruche shows its potential in this light-bodied wine full of tart red berry, grapefruit, dried rose petal and spice."* [Food&Wine Wine Guide 2008](#)

"A whiff of high-toned oak on first impression quickly gives way to delicious floral scents - violets for sure, maybe roses - and a crisp, dry impression of cranberries, ripe and tart." [Robin Garr's 30 Second Wine Advisor - 9/14/07](#)

Region: Piedmont

Classification: Ruche' di Castagnole Monferrato DOC

Area of Production: Castagnole Monferrato and Montemagno

Grape Variety: 100% Ruche

Soil: Clayey, Calcerous

Average Age of Vines: 10 years

Trellising System:

Spacing of Plants:

Production per Acre: 2.68 - 2.9 tons

Vinification Technique: Stainless Steel

Maturation: Stainless steel then 5 months in barriques of 3+ years old.

Total Acidity: 5.26 g/l

Residual Sugar: 0 g/l

PH: 3.55

Alcohol: 13.66%

Total Cases Produced: 1,250