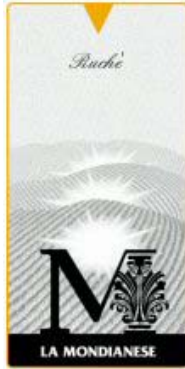


RUCHE DI CASTAGNOLE MONFERRATO, DOC, 2005

La Mondianese



La Mondianese



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.

Recent Vintage - 2004

***** (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

Grape Variety: 100% Ruche

Soil: Clayey, Calcerous

Average Age of Vines: 15 years

Trellising System: Guyot

Production per Acre: 2.68 tons

Vinification Technique: Stainless Steel

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

Total Acidity: 5.60 g/l

Residual Sugar: 2.10 g/l

PH: 3.45

Alcohol: 13.65%

Total Cases Produced: 1,250