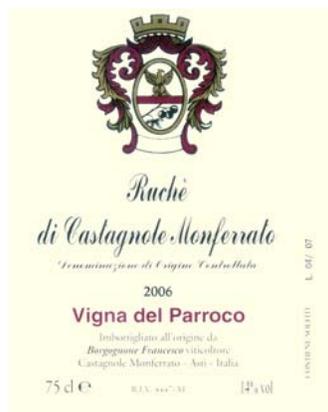


Vigna del Parroco

Ruchè

di Castagnole Monferrato DOC



Northeast of Asti, in the hilly Regione Sant'Eufemia in the DOC commune of Castagnole Monferrato lies the family owned vineyards and winery of Francesco Borgognone, the producer of this lovely Ruchè. Francesco acquired this well known Vigna del Parroco from the parish priest credited with the rediscovery of this epoch wine he considered a gift from God, but was only known and consumed at that time by the local people on special occasions. Francesco Borgognone's love, dedication, artistic sensitivity and skilled craftsmanship has afforded him prestigious recognition in the production of this exceptional Ruchè. This is an excellent wine to serve with typical autumn-winter dishes; also pairs well with Asian cuisine....or to savor in a tranquil shady spot with some homemade bread and cheese.

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| Production Area: | In the commune of Castagnole Monferatto, Piedmont |
| Grape Varietal: | 100% Ruchè |
| Vineyard Name: | Vigna del Parroco“Vineyard of the Parish Priest” |
| Vineyard Characteristics: | 1.5 hectares of 30 year old vines, in argilla and tufaceous (porous stone) soil, located at 260 meters above sea level and south-eastern exposure to the sun. |
| Form of Planting: | Traditional guyot; 4000 vines per hectare |
| Harvest and Vinification: | The grapes are hand harvested during the first half of September, then crushed and macerated on the skins for 10-12 days at controlled temperatures, with repeated rimontaggio (resubmerging of the skins). Vinification and refinement are done in stainless steel for one year, followed by an additional 3 months in the bottle before release. Wood aging is deliberately excluded in order to keep all the inherent characteristics of the ruchè grape in tact. |
| Sensory Characteristics: | A deep ruby red with violet reflections with intense aromas reminiscent of violets and wild roses. Ruchè has a long lasting aromatic taste with nuances of a velvety ripe apricot, a slightly withered rose and apples preserved in syrup and honey. |
| Analytical Data: | Alcohol: 14% Residual Sugar g/l: 3-5 Total Acidity g/l: 4.5 |

Number of Cases: 500 per year (depending on the harvest)