



cara rutherford

## Montalbera 'Laccento' Ruché di Castagnole Monferrato DOCG 2016



Estate: For 6 generations the Morando Family has been devoted to making wine in the Monferrato and Langhe hills in Piemonte, northwestern Italy. Over the years the family has purchased adjacent properties expanding their estate, today there are over 175 hectares of vineyards. The estate's vineyards cover 6 hillsides, imparting the vines with varied soils and exposures. Vines range in age from 7 to 30 years. Since the 1980's, the family has been passionately dedicated to the preservation,



development and recognition of the rare, traditional Ruchè grape. Currently they have 82 hectares of Ruchè, making them the largest privately-owned producer of Ruchè wine. Check out their Ruchè info page [here \(https://www.montalbera.it/en/ruche/\)](https://www.montalbera.it/en/ruche/).

Philosophy: “Rigor and planning. Interpretation and terroir.”

Winemaking: The estate is farmed using eco-sustainable methods, all vineyard work is done by hand and fermentation is with native yeasts. Aged in stainless steel tanks. ‘Laccento’ is the name of the vineyard the grapes are sourced from.

Tasting Notes: Transparent ruby red in colour, with aromas of strawberry, raspberry, brambly brush, hibiscus, white pepper and a trace of eucalyptus. Silky layers of wild strawberry, raspberry, cranberry and white pepper are framed by tangy acidity and black tea tannins. A savoury undercurrent compliments red fruit dusted with crushed black peppercorn on the velvety finish. A fantastic, silky synthesis of fruit and spice.

100% Ruché

Ruche di Castagnole Monferrato DOCG

Italy

Bottled by Societa Agricola Montalbera s.r.l.

14.5% Alcohol

€12 [purchased in Italy]