



Pro Nobis

Ruchè di Castagnole Monferrato
D.O.C.G.

CATEGORY. Still red.

GRAPE. 100% Ruchè di Castagnole Monferrato.

GENERAL DESCRIPTION. PRO NOBIS embodies our unceasing, evolving commitment to improvement, and our conscious, deeply-rooted desire to assist Mother Nature in her deepest, most vital impulses and to gently guide her towards ever-more advanced selections and quality achievements. After identifying the oldest cultivars, in which natural selection has improved the grape's innate qualities, we practised careful quality-selection of the clusters during the harvest, the raw material indispensable for producing this very unusual and rarest of cru wines.

SENSORY PROFILE. The length of the bouquet is utterly enfolding and enrapturing, beyond the capacity of mere words to convey. The delicacy of the bouquet and the complex aromatics on the finish interweave and mutually amplify each other, in a dynamic duet of literally indescribable hues, scents, tastes, emotions, and sensations.

VINIFICATION AND MATURATION. The finest clusters yield must that is exceptionally rich in aromatic compounds, as well as mineral salts, tannins, and in particular vitamins. The must is immediately fermented in small oak barrels, then the wine rests in contact with the skins for a considerable period, absorbing tannins and aromatic compounds. It then matures a minimum of a year in large oak ovals, and is then bottled.

TECHNICAL DATA

ALCOHOL:	14% vol.
BOTTLE:	Bordeaux series V15 Elite
CLOSURE:	Natural cork 26 x 45
SERVING TEMPERATURE:	16° - 18°C
RECOMMENDED GLASS:	Fairly large tulip-shaped glass
CELLARABILITY:	8 - 10 years

SERVING SUGGESTIONS. This emphatic, spicy wine is the perfect partner to full-flavoured dishes. It pairs beautifully with game, venison, wild boar and hare, as well as with poultry and duck, all braised in this same wine. Its qualities encourage imaginative pairing with Asian dishes, in particular with Indian and Thai cuisine.

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 12 m/m/m