



INVICTUS

RUCHÈ DI CASTAGNOLE MONFERRATO D.O.C.G. - Late harvest

It is a wine of great elegance, velvety and persistent which comes from the rare Ruchè grape, present only in this corner of Piedmont. It is an indigenous variety, cultivated only in seven municipalities: Tenuta Montemagno is located between two of them and produces in its personal and unique interpretation this wine, the most exclusive of the Alto Monferrato.

INVICTUS comes from particular Ruchè grapes with late harvesting, to give this wine structure and personality. With an intense red colour and purple/black highlights, this wine presents notes of roses, violets and ripe red fruits. Full, clearly tannic and aromatic, Invictus has a long longevity and elegance. Serve at a temperature of 18-20°C.

Appellation	Vintage
Ruchè di Castagnole Monferrato D.O.C.G.	2021
Production Area	Quantity produced
Montemagno (Asti) - Monferrato	N° 5.000
Variety: 100% Ruchè	

Soil / Vineyard
Calcareous clay with silty marls and alkaline pH with considerable water retention, vineyard facing south-west, west.

Vinification / Ageing
Crushing-destemming with fermentation at a controlled temperature and pre-fermentation maceration at 10°C for 3 days and then fermentation with gentle pumping-over for 7-8 days.

Colours / Highlights
Full ruby red with garnet highlights.

Fragrance
Intense notes of roses, violets and ripe red fruits and scents that recall the mint and the eucalyptus.

Palate
The taste is distinctive because of the intense notes of pepper and cinnamon, round and velvet as result of the late harvest of grapes.

Analytical data
Overall alcohol content: 14,5% vol.
Total acidity: 5,6 g/l PH: 3,55
Residual sugar: 3,79 g/l Total dry extract: 27,7 g/l

Sulphur Dioxide's rate
VALORITALIA awarded by the ACCREDIA certification body, attesting to a total of 102 mg/l SO₂.

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DULCEM

MALVASIA DI CASORZO D.O.C.

Malvasia di Casorzo is an extremely rare variety of grapes, grown in the municipalities defined by the production specification. It is one of the most ancient autochthonous vine of this region. The grape is aromatic, quite unlike any other, releasing fragrances and delicate overtones of rose and white peach.

Dulcem is a sweet aromatic wine, pétillant – the result of the natural fermentation, made of grapes from vineyards facing south/southwest. The easy drinkability of this wine is due to its fragrance, but also to its freshness and reduced alcohol content. Serve at 8°-10°C.

Appellation

Malvasia di Casorzo D.O.C.

Vintage

2021

Production Area

Wine produced with our grapes from the territories defined by the production specification of the DOC appellation. Grape variety 100% Malvasia.

Quantity produced

N° 3.477

Soil / Vineyard

Calcareous clay with silty marls and alkaline pH with considerable water retention. The age of the vines is 25 years, facing south, southwest.

Vinification / Ageing

Crushing-destemming and cold maceration for 2 days at +3°C. Soft pressing. Fermentation in pressurized isobaric tanks in order not to disperse the fragrances and natural gases.

Colours / Highlights

Intense red with delicate purple highlights.

Fragrance

Aromatic and intense, with notes of wild strawberries, raspberries, blueberries and delicate hints of wild rose.

Palate

At once sweet and tannin-rich, fresh and delicate, quite lively, with sensations of red fruits, strawberry and fresh flowers.

Analytical data

Overall alcohol content: 5,5% vol.

Total acidity: 5,5 g/l

PH: 3,3

Residual sugar: 130 g/l

Total dry extract: 22 g/l

Sulphur Dioxide's rate

VALORITALIA awarded by the ACCREDIA certification body, attesting to a **total of 168 mg/l SO2**.

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NOBILIS

RUCHÈ DI CASTAGNOLE MONFERRATO D.O.C.G.

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This magical wine owes its renown to two remarkable personalities in Castagnole Monferrato. The parish priest, Don Giacomo Cauda, who in the late seventies devoted himself with great enthusiasm to the production of Ruchè, and the mayor, Lidia Bianco, who worked tirelessly to obtain controlled designation of origin, which came in 1987. In 2010 Ruchè di Castagnole Monferrato got the D.O.C.G. appellation. Serve at 18°-20°C.

Appellation

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

Vintage

2021

Production Area

Montemagno (Asti) - Monferrato
Variety: 100% Ruchè

Quantity produced

N° 7.956

Soil / Vineyard

Calcareous clay with silty marls and alkaline pH with considerable water retention, vineyard facing south-west, west.

Vinification / Ageing

Crushing-destemming with fermentation at a controlled temperature and pre-fermentation maceration at 10°C for 3 days and then fermentation with gentle pumping-over for 7-8 days.

Colours / Highlights

Full ruby red with garnet highlights.

Fragrance

Intense notes of fresh roses, violets, ripe red-berry fruits and eucalyptus.

Palate

There is a beguiling spicy note of pepper and cinnamon on the palate.

Analytical data

Overall alcohol content: 14,5% vol.

Total acidity: 5,8 g/l PH: 3,49

Residual sugar: 0,8 g/l Total dry extract: 28,1 g/l

Sulphur Dioxide's rate

VALORITALIA awarded by the ACCREDIA certification body, attesting to a total of 76 mg/l SO₂.

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RUBER

GRIGNOLINO D'ASTI D.O.C.

One of the oldest indigenous varieties in the Monferrato, it has been known since the Middle Ages as Barbesino, but it actually takes its name from the dialect word "gragnola", which refers to the seeds, which are very numerous in this grape. The long maturing with skin contact without the seeds brings out the full aroma of dried roses and the aromatic complexities of wild strawberry, wild berries and, in particular, raspberries.

The taste profile reveals the personality of a wine that is uninhibited and versatile in terms of food pairing, fairly mouth-filling, with tannins that are present but not aggressive, a suitably crisp, dry finish, and the fruity notes that remind the bouquet. Serve at 17°-18°C.

Appellation

Grignolino d'Asti D.O.C.

Vintage

2022

Production Area

Montemagno (Asti) - Monferrato
Variety: 100% Grignolino

Quantity produced

N° 3.200

Soil / Vineyard

Calcareous clay with silty marls and alkaline pH with considerable water retention. The average age of the vines is 30 years, Guyot trained, facing south, southwest.

Vinification / Ageing

Crushing-destemming with fermentation and brief maceration to ensure light extraction of astringent tannins. Fermentation takes place at a controlled temperature of 22°C.

Colours / Highlights

Intense, brilliant red.

Fragrance

Notes of dried rose, wild strawberries and wild berries.

Palate

Fairly mouth-filling, with a tannin that is present but not aggressive, a dry, crisp finish, with a good fruity match on the notes perceived in olfactory analysis.

Analytical data

Overall alcohol content: 14 % vol.

Total acidity: 5,3 g/l

PH: 3,45

Residual sugar: 1,7 g/l

Total dry extract: 25,4 g/l

Sulphur Dioxide's rate

VALORITALIA awarded by the ACCREDIA certification body, attesting to a total of 92 mg/l SO₂.

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SOLIS VIS

MONFERRATO BIANCO D.O.C.

Made with monovarietal Timorasso grapes. Brilliant straw-yellow with intense pale-green reflections. This wine is notable for its pronounced minerality and complex nose, its intense, warm aromas, and the clear notes of apples, pears and gunflint.

Assertive in the mouth, the typical vigour of the variety is offset by long ageing on the yeasts, which gives it remarkable body and fullness. Elegant, with a pleasant touch of freshness and tang. Notable for the surprising length of the finish. A wine with excellent ageing prospects.
Serve at 10°-12°C.

Appellation

Monferrato D.O.C. Bianco

Vintage

2022

Production Area

Montemagno (Asti) - Monferrato
Variety: 100% Timorasso

Quantity produced

N° 12.000

Soil / Vineyard

Calcareous clay with silty marls and alkaline pH with considerable water retention. Vineyard facing southeast.

Vinification / Ageing

White-wine fermentation, with soft pressing of the grapes and subsequent fermentation in stainless-steel vats, in which the wine ages on the lees for several months. This is followed by bottling and further ageing in the bottle before release.

Colours / Highlights

Straw-yellow with greenish highlights.

Fragrance

Intense and leisurely with clear hints of minerals, apples and pears. The sensation of gunflint is particularly intense.

Palate

Assertive, soft, warm taste with a pleasant tang. With great structure and a crisp fresh acidity, giving this wine considerable ageing prospects.

Analytical data

Overall alcohol content: 14 % vol.

Total acidity: 5,87 g/l

PH: 3,1

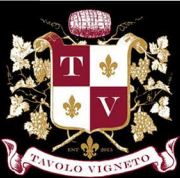
Residual sugar: 1,4 g/l

Total dry extract: 21 g/l

Sulphur Dioxide's rate

VALORITALIA awarded by the ACCREDIA certification body, attesting to a **total of 94 mg/l SO2**.

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