

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

Tenuta Montemagno

Tenuta, Montemagno,

Costagnole Monferrato

esente solo in

uesto lembo di

Piemonte

Invictus proviene

da una produzione particolare di uve Ruche raccolta tardiva al fine

D.O.C.G., itigno autoctono

il Ruchè

e personalità.

TOSSO SCUTO CON

riflessi porpora e nero,

presenta intense di rose,

Prodotto con nostre uve Ruche con esposizione sud-sudores

note

viole e frutta

rossa matura.

Pieno spiccatamente

tannico e aromatico

al palato è vino di grande

ngevità ed eleganza. Servire

a temperatura di 18-20°C.

Ruchè di Gastagnole Monferrato

Denominazione di Origine Controllata e Garantita

Invictus

Colore

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

Vintage 2021

Production Area

Montemagno (Asti) - Monferrato Variety: 100% Ruchè

Quantity produced N° 5.000

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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Monferrato is a land of historical autochthonous and international vines – from Ruchè to Barbera d'Asti, to Grignolino and Syrah – that create some of the most renowned red wines in Italy. In our cellar, where we mature the fruits of the vine with consummate skill, we proudly display the crowns and medals, bunches of grapes and stars that are the fruits of the numerous prizes awarded to our labels.

This recognition of the quality of our red wines, in the region of the great reds, is a source of pride for us and an inspiration to continue pursuing the finest quality in our vineyards and in our cellar.

Awards 2024



Awards 2023



Awards 2022





Harve 2020

	Bottle	Stopper	Capsule
COD. DISPOSAL	GL 70	FOR 51	C/ALU 90
COLLECTION	GLASS	ORGANIC	ALUMINUM