



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. 2024

Production Area Quantity produced
Montemagno (Asti) - Monferrato N° 10.862
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: 15 % vol.

Total acidity: 5,6 g/l PH: 3,5

Residual sugar: 3 g/l Total dry extract: 29,3 g/l

Sulphur Dioxide's rate

VALORITALIA awarded by the ACCREDIA certification body, attesting to a **total of 70 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 2025







Harvest 2022

Harvest 2023

Harvest 2023

Awards 2024







Harvest

Harvest

Awards 2023









Harvest 2021

Harvest 2020

Harvest 2021

Harvest 2021

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