Italian wines in the world: Tenuta Montemagno’s Invictus

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Invictus

Color: deep ruby red with garnet reflections.
Year of production: 2018

Price: 19 euros VAT included
Annual production: 4320 bottles
Denomination: Ruché di Castagnole Monferrato D.O.C.G.
Aging: Crushing with controlled temperature and pre-fermentation maceration at 10 ° C for 3 days and later fermentation with light pumping over for 7-8 days.
Grapes: Ruchè grapes

“If someone offers you a glass of Ruchè it is because he likes you,” says a famous sentence that expresses the culture of a part of Monferrato, where Ruchè is always drunk on great family occasions or in moments of celebration and where it has found his favorite abode. The origin of this vine, according to scholars, is Burgundy, and then moved, thanks to some monastic orders in this part of Piedmont, then becoming DOCG in 2010 thanks to the commitment and stubbornness of people who have always believed in this particular grape variety.
Tenuta Montemagno has contributed in an extraordinary way to the development of Ruchè, both for a creed of the Barea family in the denomination, and for the studies done by the professionals and agronomists of the company.
From this path was born the Ruchè “Invictus”, which joins the already existing Ruchè “Nobilis” and it is precisely the Invictus that outlines the great potential of this vine, because the natural withering in the plant enhances the aromatic concentrations already so complex to make it unique in its kind.
The Ruchè has a very marked personality, almost impossible to compare it to any other red wine, and the production disciplinary, which only uses the aging in steel, allows it to have a deep ruby □□red color, but in the case of Ruchè Invictus the anthocyanic notes are even more marked and intriguing.
The sense of smell amazes, hour after hour, due to complexity and frankness, to that floral impact of violet and pink thea violet that is harmonized by aromatic notes of wild herbs and wild mint, confirmed on the palate where the entrance, savory and very balanced, shows notes of peel of peppers and oriental spices enhanced by a softness that is the common denominator of the wines of the Estate.
Appreciated with baked quail or with plin with roast sauce,

Ruchè Invictus will always prove to be a protagonist rich in charm and personality.

Company Profile

Tenuta Montemagno arises on Monferrato hills, a Piedmont area highly suitable for vines. The vineyards facing south-west, the microclimate enjoyed by this area with its clayey calcareous soil, the process carried out entirely by hand and the technology used in production processes, contribute to the production of important wines, representing, at the same time, the Italian, the Piedmont and Monferrato excellences in the world. The estate is surrounded by 100 hectars, 20 of which dedicated to vine cultivation. Every Tenuta Montemagno's bottle is created joining together the peculiarity of Monferrato ground, the brilliant intuitions of Tiziano Barea and the expertise of oenologist Gianfranco Cordero.

Tenuta Montemagno

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