



## Ruit Hora

**Zone of origin:** From a selection of Barbera and Nebbiolo grapes from vines that have only the very best exposure to the sun.

**Technical characteristics:** The vineyards are cultivated according to the classic Guyot method, with short trimming. The production is 1 bunch of fruit to each vine.

**Winemaking:** The grapes are harvested when already slightly over matured—each bunch individually inspected—and put into small-perforated cages containing 22 pounds. Within a few hours after the grapes have been harvested, they are transported to the winery and put into a proper room for 24 hours where they slowly begin to dry up. The grapes are then separated from the stalks and pressed. Fermentation is conducted under a controlled temperature of 93°F following frequent and delicate pumping over in addition to manual punching down. The steeping on the dregs of pressed grapes is long (about 250 hours). The new wine is put into oak barriques where the spontaneous malolactic fermentation follows.

**Aging:** The Ruit Hora rests in oak for 14 months first, followed by three months in steel tanks and six months in the bottle.

**Organoleptic notes:** Dark red color with purple overtones, very intense and thick with a bouquet of red fruits. Marked but well-balanced hints of oak. In the mouth it reveals a rare strength. It is full bodied with great tannic structure. Mellow and extremely long aftertaste. Wine for meditation with excellent cellar potential.

**Gastronomic pairings:** Ideal served with red meat, game and matured or spicy cheeses.

