

RUIT HORA

ALBA DOC RISERVA

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 and put into small-perforated cages containing each up to 10 kg. When needed, we select the fruit by inspecting each bunch individually. 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. After that the grapes are separated from the stalks and pressed. The fermentation is conducted under a controlled temperature of approx 34°C 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.
Ageing	The Ruit Hora rests in oak for 14 month first, followed by 3 months in steel tanks and 6 months in the bottle.
Organoleptic notes	Dark red colour with purple reflexes, very intense, 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 cellarage potential.
Gastronomic pairings	Ideal served with red meat, game, matured or spicy cheese.
Serving & Keeping	The bottle has to be stored in a horizontal position and it is recommended to allow it to breathe at least 3 hours before serving. The ideal serving temperature is 18-20° C. This wine has excellent cellarage potential and it is suitable for long bottle ageing.

