



Ruri

LANGHE
DENOMINAZIONE DI ORIGINE CONTROLLATA
NEBBIOLO

2021

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WINE	Red wine, full body
VINTAGE	2021
ORIGIN	Estate Pajana della Ginestra – Monforte d'Alba
SOIL AND CHARACTERISTICS	Calcareous and limestone-based – west facing exposure
GRAPE VARIETY	100% Nebbiolo
PLANTING DENSITY	Guyot, 4,500 vines per hectare
HARVESTING TIME	Mid October, hand harvest
PRODUCTION METHOD	The fruit for the Langhe Nebbiolo Ruri comes from the lower portion of the Ginestra side. The grapes are destemmed and delicately crushed, with 20% whole berry. Fermentation for a total of 16 days, racking and aging in tonneaux (Troncais and Bertranges) for 8 months, then Slavonian oak Barrels (3.200 lt) for additional 12 months.
ALCOHOL	14,32 %
PH	3,56
TOTAL ACIDITY	5,48
COLOR	Deep garnet red with purple reflections
BOUQUET	Red berries, blackcurrant, cherry, marjoram, hints of licorice

Ruri is elegant, balanced, with intense fruit and a unique spice profile, fresh, silky, lush and framed by creamy aromatic tannins