



## *Ruri*

LANGHE NEBBIOLO  
DENOMINAZIONE DI ORIGINE CONTROLLATA

**2020**

**RENZO SEGHESSIO CASCINA PAJANA**

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<b>WINE</b>	Red wine, full body
<b>VINTAGE</b>	2020
<b>ORIGIN</b>	Estate Pajana della Ginestra – Monforte d'Alba
<b>SOIL AND CHARACTERISTICS</b>	Calcareous and limestone-based – west facing exposure
<b>GRAPE VARIETY</b>	100% Nebbiolo
<b>PLANTING DENSITY</b>	Guyot, 4,500 vines per hectare
<b>HARVESTING TIME</b>	Mid October, hand harvest
<b>PRODUCTION METHOD</b>	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 (Garbellotto, 3.200 lt) for additional 12 months.
<b>ALCOHOL</b>	14,32 %
<b>PH</b>	3,60
<b>TOTAL ACIDITY</b>	5,30
<b>COLOR</b>	Deep garnet red with purple reflections
<b>BOUQUET</b>	Red berries, blackcurrant, cherry, marjoram, hints of licorice

*Ruri has a very elegant and balanced bouquet with the fruit, elegance and aromatics of a “Baby Barolo”, yet it is fresh, velvety, refined and perfectly balanced, with polished and almost creamy tannins*