

Ruchè di Castagnole Monferrato

Denomination: Ruchè di Castagnole Monferrato DOCG

Grape variety: 100% Ruchè

Soil: clay-rich sandstone, marl

Location: located mid-hill, on the sunny hillside facing south

Vinification: the grapes are crushed and destemmed, the must obtained is fermented on its own skins for 8 to 10 days. Afterwards the must is racked and moved to a stainless steel tank to develop its characteristic spicy bouquet and flavor. Once it's stabilized, it's ready to be bottled

Color: Ruby red with violet shades

Bouquet: Intense, persistent and slightly aromatic with fruity notes

Flavor: dry, well-bodied, harmonious and aromatic

Serving suggestions: this wine is perfect with main courses, roasted meat, wild game meat and stewed meat. Best served at 16°-18°

