



IL RUCHÉ

RUCHÉ DI CASTAGNOLE
MONFERRATO DOCG

GRAPE VARIETAL

100% Ruché

SOIL

Limestone- clay

HARVEST

Manual harvest

WINEMAKING AND AGING

Destemming and crushing of the grapes, fermentation in contact with the skins for some days, subsequent ageing in stainless steel for 6 months.

TASTING NOTES

Dark ruby red color with violet reflections, aromas of flowers and red fruits. Light tannic texture and good persistence in the mouth. Ideal for egg pasta, game and cheese.
