



The singular wines of La Miraja have heretofore been impossible to find in the United States. The estate is nestled within the original castle of Castagnole Monferrato, constructed in the 11th century and retrofitted to serve as a cellar in the 1400s. In this armory-turned-cellar, Eugenio Gatti turns out Barbera d'Asti, Grignolino, and his fabled Ruché. A seventh-generation viticulturist, Eugenio personally tends to the oldest vineyard of Ruché in Castagnole Monferrato, the original birthplace of Ruché. It is here that Eugenio Gatti devotes his life's work to producing 840 transcendent cases of wine each year.

"La Ribotà" Ruché Chinato

- Non-vintage fortified wine
- Only fortified wine of its kind produced from Ruché
- 600 bottles produced from each year's harvest
- *La Ribotà* translates as "spontaneous gathering"
- Labeled as *Vino Aromatizzato Alla China* because it does not follow the same dictates as *Barolo Chinato*
- Secret recipe of the Gatti family; not previously sold to the public
- *China* (tree native to Southeast Asia whose bark produces quinine), wormwood, cardamom seed, cinnamon, orange peel, among other herbs and spices are left to macerate in a base of neutral grain spirits
- Above ingredients are then added to Eugenio's still Ruché DOCG wine
- *China* is believed to settle the stomach and aid digestion
- Served at La Miraja with a splash of soda and an orange peel

