



## Ruché di Castagnole Monferrato DOCG

**Variety:** 100% Ruché

**Alcohol:** 14% abv.

**Total Acidity:** 5 g/l

**Dry Extract:** 31 g/l

**Color:** Deep ruby red

**Production:** 12,000 bottles



**Background:** Castagnole Monferrato holds the illustrious honor of being the birthplace of Ruché. This grape is a unique red variety found primarily in the rolling hills northwest of the town of Asti, where only seven villages hold the distinction of producing wines under the DOCG. Ampelographers have discovered that Ruché is, in fact, the genetic offspring of the red grape Croatina and the now extinct white grape Malvasia Aromatica di Parma, also known as Malvasia Odorosissima and often compared to Moscato Bianco.

**Vineyard:** Estate fruit from vineyards situated at 250 meters above sea level. 40% of this fruit comes from Majole, a legendary, high-density vineyard planted to Ruché in 1975 with southwest exposure; meanwhile, the remaining 60% comes from Santa Eufemia, another high-density parcel planted in 1992 with eastern exposure. Calcareous-red clay soils. 5,000 vines per hectare trained in the guyot style. Only 70 quintals per hectare harvested.

**Vinification:** Hand-harvested fruit is destemmed and then crushed by basket press into stainless-steel tanks, where it remains in contact with the skins for 10 days while native fermentation occurs. Following spontaneous malolactic fermentation, the wine rests in cement vessels for 3 months and then an additional 4 months in bottle prior to release.

**Nose:** A wild nose redolent of violet, rose, iris, jasmine, cardamom, white pepper, and perhaps most surprisingly for a red wine, lychee.

**Palate:** Fresh wild berries, red cherry, and pomegranate abound. Perfectly ripened fruit, robust acidity, and moderate tannins enable this grape's singular, beguiling aromatics to shine.

**Pairings:** Charcuterie and medium-aged cheeses as well as the classic Piedmontese dish called bagna càuda. This wine also pairs brilliantly with mild Indian cuisine, curry dishes, barbecued meats, and burgers.