



Ruchè is a DOCG wine from the municipality of Asti (Piedmont), made from the homonymous indigenous grape. Trained in just 100 hectares in the gentle Monferrato hills, its origin is yet unknown. It was brought to Piedmont by the Spanish troops during the late 17th century or in the late Middle Age by the Benedictine monks, who planted it in vineyards trained nearby a church devoted to St. Roc, no longer standing today.

While tasting this wine, the most refined and demanding palates will be delighted by the floral hints, with geranium and rose petals, ripe red fruit and spices. We invite you to discover one of the most sought-after and appreciated Italian red wines, one of our wine-producing excellences.

Ruchè di Castagnole Monferrato DOCG

GRAPE VARIETIES

Ruchè di Castagnole Monferrato

WINEMAKING

Traditional red method with pomace soaking for 10-12 days in the must.

AGEING

Maturation in stainless steel tanks and subsequently in horizontally-positioned bottles for at least 3 months; longevity 3 to 5 years.

ANALYTIC DATA

Alcohol content: 13.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Medium-intensity ruby red with slight violet reflections when young, tending toward garnet over time; intense, persistent, aromatic, fruity with hints of rose petals and violets in the first years, developing spicy notes over time; warm on the palate, harmonious, good body and balance, slightly tannic.

GASTRONOMY

Semi-seasoned cheeses, savoury first courses, and roasts.

Serving temperature 16-18°C

AVAILABLE FORMATS

75 cl

