



# Ruchè Di Castagnole Monferrato DOCG

## RUCHÈ

### THE PARISH'S PRIEST WINE

For all the Castagnole Monferrato inhabitants Ruchè is considered the wine of the Parish's Priest. Father Cauda was in fact the creator of the modern Ruchè, an autochthonous grape grown over the centuries for a small production of sweet wines, until he started to cultivate a modern vineyard and promote this wine as a classic red.

Genetic analogies with Primitivo, Zinfandel and other wines were attributed to it; although it shares with these wines an unusual aromatic heritage Ruchè is simply original and unique. It is a fragrant, dry wine, with sweet and light tannins and moderate acidity and a good alcohol content. It can only be produced in seven municipalities of Monferrato: not enough in quantity to become an international wine, yet ideal for those who look for something authentic and unusual to match contemporary cuisine.

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### VINEYARD

**Varietal:** Ruchè 100%

**Altitude:** 200 metres a.s.l.

**Soil:** limestone

**Vine training technique:** Guyot

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### VINIFICATION

As a grape with primary aromas and few tannins, Ruchè does not need a long period maceration and finishes fermentation without grape marcs. We try to preserve the grapes natural fragrantcy and avoid ageing in wood in order to respect their nature not suitable to wooden barrels. After being bottled in the spring, it continues refining until it fully develops its powerful floral bouquet.

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### WINE

Aromatic with scents of rose and violet, it acquires distinct spicy notes of white pepper. The palate is balanced and soft, warm and persistent. Unusual and unmistakable it evolves over time becoming more and more refined up to five years after the harvest, while preserving the essence and the fragrance of the grape of origin.

