



# Ruchè di Castagnole Monferrato San Pietro Realto

## Data sheet

Ruchè comes from a very rare Piedmontese vine that only grows in a small area in the province of Asti. It has always been considered

a special wine, thanks to its typical and pleasant aromatic note, once upon a time it was reserved for Sundays and public holidays and celebrations. It 'a very pleasant wine, from the distinctive characteristics.

**VARIETY:** RUCHE'

**SOIL:** CLAY-SILT

**HARVEST:** MID OF OCTOBER

**VINIFICATION:** STAINLESS STEEL

**REFINEMENT:** 2 MONTHS IN THE BOTTLE

## Service mode and food pairings

**How to serve it:** Large "Bordeaux" wine glasses.

**Serving Temperature:** 16/18°

**Pairings:** Excellent as aperitif, suggested also with appetizers, white meat, bagna cauda.

Ready to drink.

**Size** 75 cl.

## Organoleptic notes

**Colour:** Ruby red with hues tending to violet.

**Bouquet:** A very intense, fruity and aromatic bouquet with reminiscences of rose.

**Taste:** harmonious, velvety, pleasantly flavourful and dry.

## Acknowledgments

### VINTAGE 2020

LUCA MARONI I MIGLIORI VINI 2022: 92 POINTS

WINES CRITIC- Raffaele Vecchione: 91 POINTS

### VINTAGE 2019

VINIBUONI D'ITALIA 2021: 4 STARS

LUCA MARONI I MIGLIORI VINI 2021: 96 POINTS- BEST BERSANO WINE

### VINTAGE 2018

VINIBUONI D'ITALIA GUIDA 2020: 4 STARS

DECANTER APRIL 2019 90 POINTS

**VINTAGE 2017**

JAMES SUCKLING 91 POINTS

**VINTAGE 2015**

JAMES SUCKLING 91 POINTS

LUCA MARONI ANNUARIO DEI MIGLIORI VINI ITALIANI 2017: 90 IP.

**VINTAGE 2014**

VINIBUONI D'ITALIA-TOURING EDITORE 2016: LA CORONA THE GREATEST AWARD FROM VINIBUONI

LUCA MARONI YEARBOOK ITALIA BEST WINE GUIDE 2016: 90 IP.

**VINTAGE 2012**

GAMBERO ROSSO 2014: 2 BICCHIERI ROSSI (IN FINALE PER I TRE BICCHIERI)