



RUCHE' DI CASTAGNOLE MONFERRATO 'LA TRADIZIONE'

Piemonte, Italy

Montalbera

<http://www.montalbera.it/>

Method & Production

Grapes are harvested by hand, this is followed by a very careful selection process to ensure the best quality of fruit. Pomace soaking 10-12 days in the must, maturation in stainless steel tanks and subsequently in the bottle for at least 3 months.

Tasting Notes

Pretty ruby-red with slight violet reflections. Wonderfully aromatic nose-intense, persistent, fruity with hints of rose petals and violets and raspberries. Delicate fresh, elegant on the palate, with fruits and flowers following through. Pleasing tannins on the finish.

Food Matching

Very enjoyable served lightly chilled. Works well as an aperitif, good with antipasti and works well with sashimi, especially tuna.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Red Wine									
MT0120	Ruché di Castagnole Monferrato 'La Tradizione'	Ruché di Castagnole Monferrato	2020	14.0%	Cork	6X0.75lt	No	No	No