

Zigzagando

Ruchè di Castagnole Monferrato

DA CAPO

Region: Piedmont

Grape: Ruche’.

Alcohol Percent: 13%.

Ageing: large oak casks for 12 months.

Taste: This is truly a unique wine, its spicy, peppery flavors intermingling with nuances of candied fruit.

It possesses fine underlying acidity, good persistence on the palate, a dark ruby color, and a nose of wild cherries, earth, and tree bark. It should drink well for 3-4 years.

Informations: It comes from a little vineyard situated in the hill called "majoli" in the common of Castagnole Monferrato.

It is a rare autochthonous wine with a spicy aromatic character and a very round taste.

Some say the Ruche’ vines were imported from France a century ago; others say the variety is indigenous to the Monferrato hills around the city of Asti.

Whatever the case, Ruche’ has only been cultivated commercially for a few decades, and only became a DOC in 1988.

Best with seasoned cheese and salami but also with cookies and chestnut cakes.

