

# Red Wines



## Rebus

- Ruchè di Castagnole Monferrato DOCG - 750 ml •

*The Ruchè is an indigenous varietal, one of the smallest vinegrowing in Monferrato; it finds its origins probably in Bourgogne, France, imported centuries ago in Piemonte. The name slightly changed from Ruscè into Ruchè (cause the vine grows mainly on rocky soil, rocky ruche).*

*It grows in a dry and calcareous soil. The small wine region gives high quality and limited quantity.*

*With its ruby red color, Rebus has as great harmony and intense flowery bouquet; in the mouth is warm with long lasting finish of violet scents and a particular balanced aromatic organoleptic profile.*

Varietal	Ruchè 100%
Winemaking	Grape-stalks removal and pressing; fermentation in contact with the skins and malolactic controlled fermentation in stainless steel vats.
Alcohol	14 % by Vol.*
Garde probable	6 years*
Serving Temperature	18° C.
Food pairings	Tasty, complex and spicy wine, perfectly pairs aromatic recipes. Great with game as deer, boar, hare, rabbit, even cooked in the same wine sauce.

\*Average data



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013  
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