



THE DAILY DRINKER

2019 Ruchè di Castagnole Monferrato La Tradizione, Montalbera

ref. MONT190 SPR21

Wine Variety: Ruchè is a rarity, with less than 50 hectares of vineyards around the town of Asti in Piemonte. Its resistance to a specific virus is thought to have supplied its name, although this is in doubt (as is its possible origins in Burgundy).

Wine Region: We are in the north west of Italy lying, as the name suggests, at the foot of the Alps. Piemonte was part of the Kingdom of Savoy. The greatest red wines of Italy - Barolo, Barbaresco and other Nebbiolo-based liquids - all come from here. Monferrato is a hilly region east of the city of Turin.

Wine Producer: The origins of the Montalbera winery date back to the early 20th century. There has been recent expansion here, with the purchase of more vineyards most of which have been replanted with this rare grape variety.

Single Bottle **£15.50**

member price: £13.95

Six Bottle Case **£93.00**

member price: £83.70

**Style:**

Red - medium-bodied

**Grape Variety:**

Ruchè

**Producer:**

Montalbera

**Serving Temperature:**

21°C

**Alcohol Content:**

14%

**Country:**

Italy

**Appellation:**

DOCG Ruchè di Castagnole Monferrato

**Drink By:**

2023

**Bottle Size:**

75cl

**Region:**

Piemonte

**Colour:**

Still Red

**Food:**

Beef
Casseroles and Stews
Game
Lamb
Pasta
Vegetables

**Tasting Notes:**

Really quite pale garnet in the glass. And then the nose meets some really delicious aromas that take in cherry patisserie, as well as raspberry and strawberry fruit, plus a hint of mint. There's a plushness to the fruit texture as it goes into the mouth. It's all on its raspberries and red plums, from which emerge some really incisive and upright tannins that have a real mineral edge. A long thing of juicy acidity and sustained density. Finishes full and structured. Needs food, but a really good wine.

#3wordtastingnote: raspberries, plush, mineral

To buy this wine, go to www.thedailydrinker.co.uk
or call 01380 827291