



100% Ruchè di
Castagnole Monferrato

13,5% vol.



6 m/m/m

Na Vota

Ruchè di Castagnole Monferrato
D.O.C.G.

CATEGORY. Still red.

VITIGNO. 100% Ruchè di Castagnole Monferrato.

GENERAL DESCRIPTION. In Piedmontese dialect, and for our family, the expression “Na vota” has a double meaning: the first is the beginning of many tales such as “c’era una volta” (once upon a time); the second can be interpreted as signifying a challenge. These two words were uttered back in 1990 when the brothers Cavallero, released this wine, for the first time ever, to the market. The release was the beginning of a new trend; until then, the grape Ruché had been produced only as dessert wine. The wine vinified that year was of excellent quality and stood alongside, and most deservedly, Piedmont’s classic wines. Today, it is produced by blending Ruché from four vineyards with different characteristics, with the objective of giving the consumer a wine with a consistent aromatic and flavor personality.

SENSORY PROFILE. Characterized by great harmony and balance, it displays an intriguing, refined bouquet, filled with mysterious promise. Warm and appealing, it makes a superb aperitif and pairs well with a wide range of dishes. The bouquet releases fragrant notes of violets, rose petals, fresh hay, and vanilla. Fine alcoholic warmth on the palate leads into a well-scented, near-endless finish. Enjoy it either in its youth or after considerable cellaring.

VINIFICATION AND MATURATION. As the clusters are de-stemmed and gently pressed, very little SO₂ is utilized. The must ferments on the skins at 28–30°C for 14–16 days, with daily punchdowns, then the wine goes through malolactic in stainless steel tanks.

TECHNICAL DATA

ALCOHOL:	13,5% vol.
BOTTLE:	Bordeaux series V15 Elite
CLOSURE:	Natural cork 26 x 45
SERVING TEMPERATURE:	16° – 18°C
RECOMMENDED GLASS:	Fairly large tulip-shaped glass
CELLARABILITY:	4 – 6 years

SERVING SUGGESTIONS. This emphatic, spicy wine is the perfect partner to full-flavoured dishes. It pairs beautifully with game, venison, wild boar and hare, as well as with poultry and duck, all braised in this same wine. Its complexity admirably suits it for enjoying it all by itself, perhaps accompanied by a short-bread pasty, without crème.