

**POGGIO
RIDENTE**
AZIENDA AGRICOLA BIOLOGICA
COCCONATO d'ASTI

Ruchè di Castagnole Monferrato San Marziano

Denominazione di Origine Controllata e Garantita

In the Viarigi d'Asti vineyards, which surrounds the little Romanesque San Marziano Church, which it takes its name from, Ruchè grapes are cultivated biologically (ICEA certification).

It is an ancient vine from Piedmont but it has an uncertain origin "magical and mysterious, but unforgettable", as Enza Cavallero said, and also "amazing... with its sweet aggressiveness", as Rolf Kaufmann described this wine. It is a semi-aromatic variety with a checked cultivation and denomination which are limited in the area of Castagnole Monferrato hills, that give the name to the wine.

After a selective manual harvest of the perfect matured grapes in the first half of September, it follows a traditional vinification with a maceration lasting 8-10 days, then a break for some months in steel tanks.

It has a ruby lively colour, with a violet nail; exciting for its aromaticity based on its floral and raspberries, rose and wild strawberries notes. Pleasant, fulfilling with dry final.

It is a modern and versatile wine that matches well with tasty food as well as the ethnic ones and it's suitable with seafood if served fresh. Amazing with the typical Castagnole hazelnut cake as the ancient tradition wants. Serve at 15-17 °C.



CONSORZIO
BARBERA D'ASTI
E VINI DEL MONFERRATO



CAMPAGNA FINANZIATA AI SENSI DEL
REGOLAMENTO CE N. 1308/13
CAMPAIGN FINANCED PURSUANT EEC
REGULATION NUMBER 1308/13