



BAVA Ruchè di Castagnole Monferrato 2020



Country

Italy

Appellation

Ruchè di Castagnole Monferrato DOCG

Region

Piemonte

Sub-Region

Monferrato

Varietal Blend

100% Ruchè

Winemaker

Paolo Bava

Alcohol Content

13.5%

Acidity

5 g/L

Residual Sugar

<3 g/L

pH

3.53

HISTORY

The history of the Bava Family starts in Cocconato, a village that rises steeply up the hillsides of the Monferrato Astigiano. The Bava Family has grown grape vines in this territory since 1600; and, in 1911 in the very same area the family built their first wine cellar. Since then, over a hundred vintages have gone by, with four generations following one another.

For all the Castagnole Monferrato inhabitants, Ruchè is considered the wine of the Parish's Priest. Father Cauda was in fact the creator of the modern Ruchè, an autochthonous grape grown over the centuries for a small production of sweet wines, until he started to cultivate a modern vineyard and promote this wine as a classic red.

VINIFICATION and MATURATION

Ruchè can only be produced in seven municipalities of Monferrato; vineyards are South-west facing with soils are blue-grey clayey marls with sandy interlayers. Ruchè is a fragrant, dry wine, with sweet and light tannins and moderate acidity and a good alcohol content. Hot summer heat led to a limited production during harvest, the high temperatures gave a high alcohol potential and resulted in a very thick and fragrant wine. Juice spends 10 days in stainless steel for maceration, followed by full malolactic fermentation also in stainless steel. Aged in steel for 6 months, until the following Spring.

TASTING NOTES

Aromatic with scents of rose and violet, it acquires distinct spicy notes of white pepper. The palate is balanced and soft, warm and persistent; blackberry, raspberry, and ripe plum flavors mingle with undertones of spice, such as black pepper. Unusual and unmistakable it evolves over time becoming more and more refined up to 5 years after the harvest, while preserving the essence and the fragrance of the grape of origin.

