

Macario I Vigneti

Ruchè di Castagnole Monferrato

Ruby red color with purple reflections. The bouquet is intense, spicy and aromatic. On the palate the Ruchè is dry, round, harmonious, slightly tannic, with medium body and a spicy aftertaste.

100% Ruchè

Appellation	Ruchè di Castagnole Monferrato DOCG
Vineyard	The vines are located exclusively on hillsides, on a south, south-west exposure with clay, sandy and calcareous soils.
Vinification	The hand-harvested grapes are softly crushed and de-stemmed at the beginning of October. During maceration, alcoholic fermentation starts and lasts about 2 weeks.
Pairing	This unique wine pairs well with appetizers, roasted and stewed meats, game, mature or blue cheeses, and holds up to spicier Asian dishes.

Four generations of the Macario family have lovingly cultivated their vines in the hills of Monferrato for over one hundred years. Currently, Giovanna Macario grows the estate wines alongside her mother and daughter, displaying their deep dedication to family, tradition and respect for the vineyards. Fresh, generous and balanced, their wines honor the typicity of their site with traditional Piemonte varietals.