



**2010 Montalbera Ruchè di
Castagnole Monferrato
L'Accento**

WHO: Montalbera
WHAT: Ruchè
WHERE: Monferrato, Piedmont, Italy
WHEN: 2010

Light, translucent ruby in color. Strawberries dominate on the nose. Strawberries and rhubarb are on the palate, tart, clean, and brightly acidic. Fennel pops on the mid-palate. Tannins are light and very fine. This is a bright food wine, one to provide counter-balance to rich cheeses and light meats. Drink with ravioli stuffed with spinach or veal ravioli. Highly Recommended. DH

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