

Castello di Gabiano

"Il Ruvo" Grignolino del Monferrato Casalese DOC

Ruvo, a typical wine of Monferrato, is made from Grignolino grapes, an ancient native vine with typical small and compact berries.

Aging: After fermentation, the wine rests on the fine lees for about 8 months in stainless steel containers.

Grape varieties 100% Grignolino

Soil Chalky lime soil and marl



Tasting notes

This is a very light red that could pass for a deep rosé. Due to its light tannin structure, this wine goes well with Mediterranean and Asian dishes.

Banville
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www.banvillewine.com

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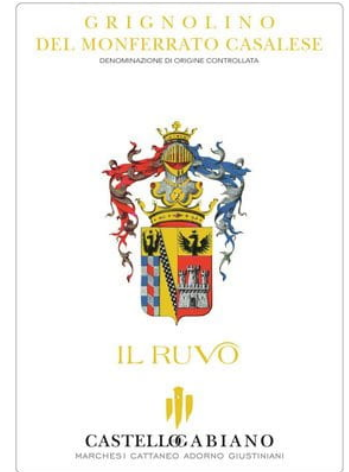
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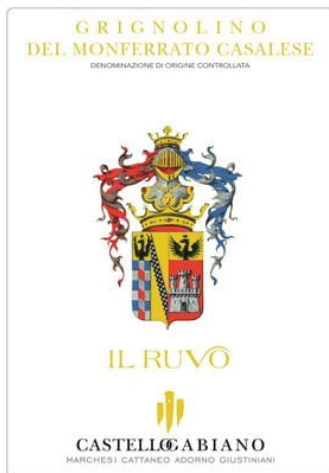
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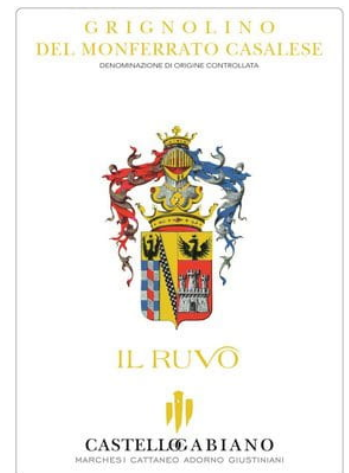
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