



ROBERTPARKER.COM – 17 GIUGNO 2021

2016 Ferraris • Ruchè di Castagnole Monferrato Opera Prima per il Fondatore

Rating	Release Price	Drink Date
92	\$40	2021 - 2026
Reviewed by 🍷 Monica Larner	Dedicated to grandpa Martino, the Ferraris 2016 Ruchè di Castagnole Monferrato Opera Prima per il Fondatore is a release of exactly 17,333 bottles packaged in a traditional label and closed with a wax cork. The wine is dark and savory on first nose, showing that the Ruché grape sheds lots of its primary intensity with just a little bit of bottle age. Dried cherry, spice, plum and lightly cured tobacco rise from this mid-weight red wine, aged for 24 months in French oak tonneaux and then a year in the bottle. Note the 15.5% alcohol content and consider a meaty casserole as an accompaniment.	
Issue Date 17th Jun 2021		
Source June 2021 Week 3, The Wine Advocate		

2019 Ferraris • Ruchè di Castagnole Monferrato Clàsic

Rating	Release Price	Drink Date
91	\$25	2021 - 2025
Reviewed by 🍷 Monica Larner	Celebrating its 100th year in 2021, Ferraris brings us its 2019 Ruchè di Castagnole Monferrato Clàsic, offering much of the freshness that you get in the younger Sant'Eufemia. However, this wine brings the intensity up a notch with slightly darker and more concentrated fruit. The bouquet opens to forest cherry, wild blueberry and redcurrant. The fruit is glossy and sassy, and the wine offers freshness and balance. This is one of those proverbially food-friendly reds for your favorite cheesy Italian pasta dinners. It's a great value too. 40,000 bottles were released.	
Issue Date 17th Jun 2021		
Source June 2021 Week 3, The Wine Advocate		

2020 Ferraris • Ruchè di Castagnole Monferrato Sant'Eufemia

Rating

89

Release Price

\$20

Drink Date

2021 - 2023

Reviewed by👤 [Monica Larner](#)**Issue Date**

17th Jun 2021

Source[June 2021 Week 3, The Wine Advocate](#)

The Ferraris 2020 Ruchè di Castagnole Monferrato Sant'Eufemia is light and fresh, with a pretty bouquet of red rose, cherry and crème di cassis. This is a tangy and easygoing wine with the primary fruit brightness to pair with easy pizza or pasta. The wine concludes with a second wave of fresh flowers of lilacs and violets. This wine made from the lively Ruchè grape is distinctive and so much fun. Some 60,000 bottles were made.