



RUCHÈ DI CASTAGNOLE MONFERRATO D.O.C.G.

4 SORELLE

VARIETY Ruchè

PRODUCTION AREA Castagnole Monferrato, Loc. San Pietro Realto - AT

SOIL Clay, silt and sand

HARVEST Late September

VINIFICATION Fermentation in stainless steel with skin contact at controlled temperature, followed by a brief period on the fine lees to encourage malolactic fermentation.

AGING 2 months in the bottle

ALCOHOL CONTENT 14.5% abv

SENSORY NOTES Bright red with violet highlights. The nose reveals aromas of rose petals and subtle spice. On the palate, it's fresh, smooth, and fragrant, with a pleasant fruity note and a clean, dry finish.

RECOMMENDED PAIRING Perfect with cured meats, traditional Piedmontese dishes, flavorful first courses, and light meats. Also ideal for sharing at a barbecue or a casual dinner with friends.

SERVING TEMPERATURE 14/16° C

LONGEVITY Best enjoyed young, within 3–5 years

SIZE 75 cl.