



**RUCHE DI CASTAGNOLE
MONFERRATO D.O.C.G.**

SAN PIETRO REALTO

VARIETY Ruchè

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

SOIL Clay, silt and sand

HARVEST Late September

VINIFICATION Maceration on the skins in temperature-controlled automatic steel fermenters, with repeated pumping-overs and aeration until the complete conversion of sugars to alcohol. Racking and aging in contact with fine lees follow to facilitate malolactic fermentation

AGING 2 months in the bottle

ALCOHOL CONTENT 14.5% abv

SENSORY NOTES Bright red with violet reflections. Intense and aromatic on the nose, with floral hints of rose and spicy notes. Harmonious and velvety flavor, pleasantly savory and dry

RECOMMENDED PAIRING Excellent as an aperitif, perfect with appetizers, white meat and bagna cauda

SERVING TEMPERATURE 14/16° C

LONGEVITY Drink young, best within 5 years

SIZE 75 cl.