

FERRARIS
AGRICOLA

CLASÌC®

RUCHÈ DI CASTAGNOLE MONFERRATO DOCG

Made with Ruché grapes sourced from vineyards with different characteristics, *Clasic* stands out for its elegance and traditional style that ties it to this winemaking area. His high quality is ensured through careful management of the vines and low yields per hectare. The wine's elegance and complexity is apparent through its luminous ruby colour and fascinating olfactory experience. Deep, intense aromas of rose petals intertwine with flavors of cherry jam and forest fruits, followed by spicy notes of pepper to finish. The wine shows vibrant acidity blending perfectly with gentle tones of oak, making it an ideal accompaniment to traditional Piedmontese first courses.

Variety: Ruché 100%

Production Area: Castagnole Monferrato, Asti

Soil: Mix of limestone, clay and tuff

Vine training: single Guyot

Yield: 7 t/ha – 260 meters a.s.l.

Age of the vineyards: 8-12 years

Alcoholic fermentation: 10-15 days at controlled temperatures in rotofermenters

Malolactic fermentation: In 54-hl oak vats

Aging: 6 months in large oak barrels

Food pairing: Truffles, wild game, medium-aged cheeses, red meat

Serving temperature: 18-20°C

