

SANT'EUFEMIA

RUCHÈ DI CASTAGNOLE MONFERRATO DOCG

Made from pure Ruchè grapes, *Sant'Eufemia* represents the most straightforward, immediate and valuable version of this unique and particular grape. A wine with no frills, straightforward and sincere like a peasant's handshake, ready to drink, ideal for a snack or paired with an informal meal. Its ruby red color and purple hues are joyful and captivating. Intense aromas of rosebud and freshly picked cherries suggest what its first sip will be like. In the palate, its freshness and light tannin immediately conquer the mouth, inviting to refill the glass.

Variety: Ruchè 100%

Production Area: Castagnole Monferrato, Asti

Soil: Mix of limestone, clay and marl

Vine training: single Guyot

Yield: 9 t/ha – 260 meters a.s.l.

Age of the vineyards: 5-10 years

Alcoholic fermentation: In stainless steel for 10-15 days at a controlled temperature

Malolactic fermentation: In stainless steel

Aging: In stainless steel

Refinement: 3 months in the bottle

Alcohol content: 14%

Residual sugar: 2.5 g/l

Acid content: 5.3 g/l

Food pairing: White and red meats, first courses, fresh cheeses, cold cuts, fish, sushi

Serving temperature: 16-18°C

