

FERRARIS
— AGRICOLA —

VIGNAIOLI IN MONFERRATO

OPERA PRIMA

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

Born from the love that binds a grandfather and a grandson, the company's founder and his future heir, Opera Prima is a new interpretation of Ruché. A wine of the highest quality, dedicated to the most discerning palates. The creation of such a product begins with the perfect vineyard, Bricco della Gioia, a small plot where the soil, exposure, microclimate, care and selection combine to create a unique and inimitable wine. At its heart the wine is a deep and compact ruby red with an initial garnet nuance. Once poured an elegant blend of blackberries, dried plums and sub-glazed cherries emerge, intertwining with floral hints of rose petals. Despite its relative youth, the wine's refinement in wood allows for tertiary notes to appear, from which mentholated aromas, sweet tobacco and fine spices can be recognized. The quality of this flagship wine is confirmed on the palate: its power and structure are balanced by elegance and finesse, while the warm, soft and persistent taste is harmonized by fruit and fine tannin. The company's "jewel", each bottle of Opera Prima is stored in a unique cellar carved out of the ground that has belonged to the family for generations, waiting for a special moment to be shared.

Grape Varietal: Ruchè 100%

Production Area: Castagnole Monferrato, Asti District

Soil: Clay and tuff

Growing System: Long Cordon Spur

Yield: 3 tons/ha – 285 meters above sea level

Age of the Wines: 20 years

Alcoholic Fermentation: In temperature controlled stainless steel rotofermenters for 10-15 days

Malolactic Fermentation: In stainless steel

Ageing: 24-36 months in French oak tonneaux of 500 ltrs

Refinement: 12 months in the bottle, unfiltered

Alcohol: 15-15,5%

Residual Sugar: 0,79 g/l

Total Acidity: 5,61 g/l

Colour: Deep ruby red

Bouquet: Very complex at the nose, with aromas which goes from ripen red fruits to vanilla, spices and liquorice

Taste: Ripe raspberry and cherry

Food Pairings: Truffles, game, medium and long aged cheeses, stew meats

Serving Temperature: 18-20° C

