

FERRARIS
— AGRICOLA —

VIGNAIOLI IN MONFERRATO

CLÀSIC

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

Made with Ruché grapes sourced from vineyards of diverse 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 rainbow 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.

Grape Varietal: Ruchè 100%

Production Area: Castagnole Monferrato, Asti District

Soil: Clay and tuff

Growing System: Long Cordon Spur

Yield: 6 tons/ha – 260 mtrs above the sea level

Age of the Wines: 8-12 years

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

Malolactic Fermentation: In 54 hl oak tini

Ageing: 6-9 months in oak big barrel

Refinement: 3 months in the bottle, unfiltered

Alcohol: 15%

Residual Sugar: 1,17 g/l

Total Acidity: 4,74 g/l

Colour: Ruby red

Bouquet: The wood is perfect for providing a natural level of oxygenation, without much oak flavor, very intense aromas of flowers

Taste: Also at the palate, intense aromas of flowers, balanced, elegant, with tannins that work hard at being soft

Food Pairings: Truffles, game, medium aged cheeses, red and white meats, pasta

Serving Temperature: 18-20°

