

Ferraris Ruche di Castagnole Monferrato Clasic

Ferraris Agricola

Italy - Piemonte - Ruche DOCG

Ruché Clasic is obtained from grapes coming from the best-exposed vineyards, which means the southwest side of the hills. Because a heavy pruning, these vineyards never produce more than seven tons per hectare.

Ruby red color. The wood is perfect for providing a natural level of oxygenation, but without much oak flavor, as well as intense floral aromas. Balanced & elegant with hardworking soft tannins.

RS: 1.17 g/l.

Total Acidity: 4.74 g/l



Specifications

Appellation	Ruche DOCG
Varietals	100% Ruche
Agricultural Practices	Sustainable
Soil type	Limestone and tuff
Vinification	Fermentation is done in 54-hectoliter temperature-controlled French oak vats (23 degrees) for 15-20 days, according to the quality of the grapes at pressing. This allows a lengthened fermentation and longer skin contact. During this period, the skins give the must more structure, tannin and color - especially important for Ruch
Pairings	Truffles, game, medium aged cheeses, red and white meats, pasta

Reviews and News

2019 Ferraris Ruche di Castagnole Monferrato Classic - Tre Bicchieri - Best Buy - Gambero Rosso