

CLÀSIC

Ruchè Di Castagnole Monferrato Docg

Clàsic has represented Ferraris Agricola's interpretation of Ruchè for more than 25 years. It is the expert union of 5 different areas within the small zone of 7 municipalities where the production of Ruchè is authorised, each with its own specific soil composition and microclimate. Through the selection and use of Ruchè grapes, this wine achieves consistency and stylistic coherence from vintage to vintage.

Ruby colour with luminous reflections, on the nose it offers the classic sensations of rose petals. Fresh, highly drinkable, with a delicate tannic structure.

Grape variety: Ruchè 100%

Production area: Castagnole Monferrato, Montemagno, Scurzolengo

Soil composition: marly calcareous, sandy

Vine training system: Guyot

Yield per hectare: 7 t/ha – 260 metres above sea level

Alcoholic fermentation: up to 15 days in rotofermenters

Ageing: 6 months in big barrels

Food pairing: pizza, roast meat, medium-aged cheeses

Serving temperature: 18-20°C.



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AZIENDA AGRICOLA LUCA FERRARIS

S.P 14 Loc. Rivi, 7 – 14030 Castagnole Monferrato – Asti (Piemonte) - www.ferrarisagricola.com – info@lucaferraris.it

P.IVA 01273630051 – FRRLCU79M25L219P