

SANT'EUFEMIA

Ruchè Di Castagnole Monferrato Docg

100% Ruchè. Sant'Eufemia represents the most straightforward, immediate and approachable expression of this unique and distinctive grape.

A wine for early drinking and of extreme versatility: ageing in stainless steel for a few months preserves the most typical aromas of the variety.

The colour is light ruby, while on the nose an explosion of floral and spiced notes is the most characteristic feature of Sant'Eufemia. On the palate the wine is light, fresh, slender and dynamic.

Grape variety: Ruchè 100%

Production area: Castagnole Monferrato

Soil composition: clay, sandy and calcareous

Vine training system: Guyot

Yield per hectar: 9 t/ha – 260 metri s.l.m.

Alcoholic fermentation: in stainless steel tanks

Ageing: in stainless steel tanks

Food pairing: pasta, pizza, fresh cheeses, cutleries

Serving temperature: 14-16°C.



FERRARIS
AGRICOLA

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