

VIGNA DEL PARROCO

Ruchè Di Castagnole Monferrato Docg

The vineyard planted by Don Giacomo Cauda in 1964 represents a heritage of the entire Ruchè area. The parish priest of Castagnole Monferrato is rightfully the father of this denomination: he believed in this variety before anyone else. Since 2016, Ferraris Agricola has been the sole owner of this vineyard — the first recognized *single vineyard* in the Ruchè area — and manages it as a precious asset for the entire community.

With an intense ruby color, the nose highlights the partially aromatic characteristics of the grape variety. In the mouth, it shows all the elegance of 60 years old plants.

Grape variety: Ruchè 100%

Production area: Castagnole Monferrato

Soil composition: clay and marly calcareous

Vine training system: Guyot

Yield per hectare: 8 t/ha, 250 metres above sea level

Alcoholic fermentation: up to 15 days in rotofermentors at controlled temperature

Ageing: 20% *tonneaux* for approx. 6 months

Food pairing: truffle, game, medium-aged cheeses, roast meat

Serving temperature: 18-20°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