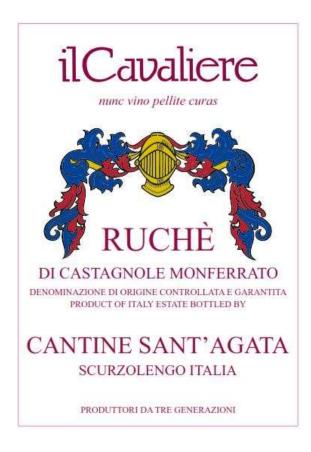
Ruchè Di Castagnole Monferrato, DOCG, 2018

Cantine Sant'Agata





Cantine Sant'Agata is located in the province of Asti in the heart of Piedmont. The Cavallero family founded the winery in the early 1990's, focusing on the main grape varieties that make the Piedmont area such a big part of Italian wine making.

Barbera is a very important grape in Piedmont, and we think that this fresh young Barbera is a good example of what this wine can be.

Tasting Notes

This rare grape, thought to have come from Burgundy in the 18th century, was forgotten, but has been brought back into cultivation in a very small part of Piedmont. A medium ruby colored wine, it suggests roses and dark berry fruit. Soft and spicy notes on the finish complete the experience.

Region: Piedmont

Classification: Ruchè di Castagnole Monferrato DOCG

Area of Production: Castagnole Monferrato

Grape Variety: 100% Ruchè **Soil**: Clayey, Calcareous

Average Age of Vines: 14 years

Trellising System: Guyot Production per Acre: 1.34 tons Vinification: Stainless Steel Maturation: Stainless Steel

Total Acidity: 5.04 g/l Residual Sugar: 1.00 g/l

PH: 3.43

Alcohol: 14.50%

Total Cases Produced: 280

