



LA CASCINETTA
Vigneto di Romano Cuercet

LOCATION:

Italy > Piedmont > Ruchè di Castagnole Monferrato DOCG

VARIETY:

Ruche

WINEMAKER:

Valentina Bortolin



SCIENCE

ABV: 14%

SUGAR RATE: < 1 g/l

TOTAL SO2: 38 ppm

TOTAL ACIDITY : 5.31 g/l

La Cascinetta Ruchè di Castagnole Monferrato

EXPERIENCE

NAME: The most accredited hypothesis is that French monks, originally from Burgundy, planted Ruchè around the ancient convent of Saan Rocco(hence the name). The DOCG name: Castagnole refers to the Chestnut trees and Monferrato translates as “Iron Mountain”, referencing the hills in this area.

CHARACTER: With intense aromatics of raspberry, herbs, cooking spice, and dried flowers, in which rosehip prevails. The palate is lush with great persistence, and the finish is dry with floral spice.

ENJOY WITH: A great companion with many cheeses, roasted meats with legumes and vegetables. Pairs well with certain Persian, Greek, and Israeli dishes. Indian curries, too!

BEST RESULTS: Serve at 60-65° F, a brief, delicate decant is recommended.

EXPRESSION

FERMENTATION: Idraulic pressing, 15 days of maceration in open tank, fermented with native yeast and controlled temperatures, 68-75° F.

ELEVAGE: At the end of fermentation it is separated from the gross lees by racking, stabilized at 25° F and then aged 6 months in steel with monthly racking.

FINING AND FILTERING: Before bottling it is filtered with a cardboard filter, vegan.

SULFUR: The addition of sulfur occurs just before bottling.

SOURCE

FARMING: Practicing organic farming with no use of chemicals.

LAND: The vineyard is located at an average of 825 feet a.s.l. on hillsides of dense clay and limestone. the Ruchè vineyard is 2.7 hectares.

VINE: The vineyard was planted in 2009, Guyot training.

HARVEST AND PRODUCTION: Annual production is 500 cases, harvested by hand.

