

# RUCHÈ

D.O.C.G.



## CLÀSIC

### Luca Ferraris Ruchè Classic DOCG PIEDMONT (ITALY)

Luca Ferraris Agricola is the largest family owned agricultural company in the seven municipalities of the Ruchè-growing region. Originating in the early 1900's, the family vineyards faltered during the industrial era. Luca reestablished not only the winery, but also the rare Ruchè grape, bringing it back to notoriety in the region. It was not until 2010 that the Italian DOCG recognized Ruchè!

**Grapes:** Ruchè

**Viniculture:** 6-9 months in oak big barrel; 3 months in the bottle, unfiltered

**Alcohol:** 13.5% vol.

**Tasting Notes**

**Appearance:** Ruby red color.

**Nose:** Forest woods and floral aromas

**Palate:** Spice geranium leaf, rose petals, ripe raspberries, summer cherries.

**Pairing:** Truffles, game, medium aged cheeses, red and white meats, pasta, especially mushroom risotto



### Piedmont Wine Region of Italy

**Climate:** Piedmont is made up of a variety of climates as it is surrounded on three sides by mountains. The Alpine zone is very cold, the lowlands tend to have cold winters and dry, hot summers, and along the lakes in the region, the climate is mild.

**Ruchè di Castagnole Monferrato** is one of the lowest production varietal wines in Italy. Ruchè, a rustic red Italian wine grape variety from the Piedmont region, is the varietal base of Ruchè di Castagnole Monferrato. A maximum of 10% Barbera or Brachetto may be blended. Very small production, it covers only about 100 acres (40 hectares) of vines around the villages of Castagnole Monferrato, Refrancore, Grana, Montemagno, Viarigi, Scurzolengo and Portacomaro. It is also found in neighboring province of Alessandria.