



## Luca Ferraris del Martin Barbera d'Asti 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:** 100% Barbera.

**Viniculture:** 9 months French oak; 3 months in the bottle, unfiltered.

**Sustainability:** Ferraris is certified sustainable agriculture.

**Alcohol:** 14.5% vol.

**Appearance:** Garnet red with violet reflections.

**Nose:** Violets, herbs and spices.

**Palate:** Intense, with ripe black raspberries, macerated cherries, spices notes & balanced acidity.

**Pairing:** White & red meats, pasta, young & medium aged cheeses, game.

## Piedmont Wine Region of Italy

Piedmont is made up of a variety of climates as it is surrounded on three sides by mountains. In fact, Piedmont translates to at the foot of the mountains. The Alpine zone is very cold, while the lowlands tend to have continental climates with very cold winters and dry, hot summers.

Piedmont's wine region is a cluster of several villages whose names label the wine and not the varietal. For example, world-renowned Barolo and Barbaresco are made up of Nebbiolo. Many wines will say 'Asti or 'Alba, which are the villages that produce the grapes.

There are several varietals that are cultivated here, with the most noble being Nebbiolo; however, Barbera is the most planted grape in the region, and the wines are usually slightly rustic. It is a favorite dinner wine of Piedmont locals. It is juicy, delicious, and very-easy to drink. Other leading wines in the region include Dolcetto, Gavi (Cortese), Arneis and Moscato Bianco.

Regional info credit: Chiara Ferraris, GuildSomm, Wikipedia