

IL CAVALIERE RUCHE'



GRAPES: Ruchè

VINE AGE: 25 Years

ALTITUDE: 850 f.a.s.l.

EXPOSURE: South

SOIL: Compact soil, because with abundant clay fraction with a calcareous stratification in the sub-soil.



WINEMAKING

Destemming and soft pressing of grapes with low sulfur dioxide content. Fermentation in contact with the skins for 1 day, at a temperature of 28-30 ° C, with daily phosphates. Malolactic fermentation, in stainless steel tanks.



REFINEMENT

In stainless steel tanks.



TASTING NOTES

It has great harmony and balance, highlighting a fascinating refined and mysterious aromatic vein. Warm and intriguing, excellent both for aperitifs and throughout the meal. Its scent opens to recognitions of violet and rose, hay and vanilla. It is warm on the palate and with a long aromatic persistence. It can be drunk in a vintage or even aged.