

**FERRARIS**  
— AGRICOLA —

VIGNAIOLI IN MONFERRATO

# SANT'EUFEMIA

RUCHÈ of CASTAGNOLE MONFERRATO D.O.C.G.

Produced from Ruché grapes, Sant'Eufemia is the baby brother of our selection, and an ideal choice for a casual drink with friends. Ready-to-drink, its youth is revealed through a ruby red color with purple nuances. Intense aromas of rosebud and freshly picked cherries accompany the first sip, while the freshness and light tannin will have you soon refilling your glass.

**Grape Varietal:** Ruchè 100%

**Production Area:** Castagnole Monferrato, Asti District

**Soil:** Clay and tuff

**Growing System:** Long Cordon Spur

**Yield:** 9 tons/ha – 220/250 meters above sea level

**Age of the Wines:** 5-15 years

**Alcoholic Fermentation:** In temperature controlled stainless steel vats for 10-15 days

**Malolactic Fermentation:** In stainless steel

**Ageing:** In stainless steel

**Refinement:** 3 months in the bottle, unfiltered

**Alcohol:** 13,5%

**Residual Sugar:** 3 g/l

**Total Acidity:** 4,90 g/l

**Colour:** Ruby red with purple rim

**Bouquet:** Fresh and intense, reminds roses and cherries

**Taste:** Moderately tannic in the mouth, flavors of candied orange and plum, and a clean dry finish

**Food Pairings:** White and red meats, pasta, young and medium aged cheeses, game

**Serving Temperature:** 18-20° C

