

CANTINE SANT'AGATA

GENESI



Warm aromas of dried rose petals, violets, and white pepper spice. The palate is concentrated and expressive with flavors of dark berries and tomato leaf followed by a bright acidity.

Style: Still red

Area of Production: Piedmont, Italy

Appellation: Ruchè di Castagnole
Monferrato DOCG

Variety: 100% Ruchè

Soil: Calcareous clay

Age of Vines: 10 to 15 years

Farming: Practicing organic

Fermentation: Grapes are dried on palates until the end of harvest followed by destemming and a 20 day maceration.

Aging: A minimum of 30 months in barrique and 6 months in bottle.

Production: 3,000 bottles/year