

WINES

ROUCHET

Monferrato DOC Rosso



GRAPE VARIETY: indigenous Piedmontese variety
MUNICIPALITY: Acqui Terme
AREA: 1.4 hectares
EXPOSURE: South-West – South-East
COORDINATES: 44.706953, 8.420832
ALTITUDE: 350 m above sea level
YEAR OF PLANTING: 1987
SOIL: light-coloured soils rich in components such as sand and clay.



VINIFICATION: Vinification involves maceration on the skins for 12 days in steel tanks, with 2 manual pump-overs per day. At the end of alcoholic fermentation, racking is carried out in steel tanks until the completion of malolactic fermentation and subsequent ageing in steel tanks for 20 months before bottling.



TASTING NOTES
COLOUR: Deep ruby red
BOUQUET: Floral hints, iris, geranium, accompanied by spicy notes of black pepper and slight nutmeg.
TASTE: medium body, good structure formed by fine tannin and good acidity, long finish with notes of spices and violets.
PAIRINGS: blue cheeses of various ages, Indian chicken curry, jam tart.



LONGEVITY: over 15 years.
TYPE OF BOTTLE: Bordeaux bottle branded with Scarpa logo
FORMATS: 0.75 L

