



WINERY	Cantina Sant'Agata
WINE	Ruché di Castagnole Monferrato DOCG "Pro Nobis"
REGION	Piemonte
VARIETAL	100% Ruché grapes
LOCATION OF VINEYARDS	Scurzolengo
ORIENTATION	South/Southeast
ALTITUDE	220–300 meters above sea level
TYPE OF PLANTING	Sustainable
SOIL	Calcareous clay
TYPE OF CULTIVATION	Guyot
VINIFICATION	Traditional (submerged cap)
AGING	Vinification in stainless steel, then transferred to French oak casks to finish fermentation. Then more time in steel until bottling.
ALCOHOL CONTENT	13.5%
TOTAL PRODUCTION	5,000 bottles
OENOLOGIST	Claudio Cavallero
NOTES	<i>Pro Nobis</i> is Latin for 'for us'.

#### TASTING NOTES

Ruché' is a variety of Piedmont that has risen from virtual obscurity to having its own appellation, elevated to DOCG in 2011, thus marking the resurgence in popularity of this vine. Its origins are disputed: while locals claim Ruché' as indigenous to Piemonte, others claim that it has Burgundian roots. Pro Nobis is Ruché at its finest, the result of a careful selection of the best grapes in the vineyards. The blend of aromas alternate in an indescribable array of colors, scents, tastes, and sensations. It is elegant, well structured and spicy. Pairs well with game and spicy dishes such as Thai or Indian cuisine.

#### ABOUT THE WINERY

Sant'Agata winery is located in Scurzolengo, one of the seven communities in the Asti province of Piedmont where the Ruché Castagnole DOCG wine is produced. A family-owned wine estate, established in 1916, was founded when Stefano Cavallero built his farmhouse and wine-cellar in the traditional style. The winery has since been managed by Franco Cavallero and his brother, Claudio (oenologist since 1990). Cantine Sant'Agata's vineyards insist upon an ecologically sensitive approach to pest control, which will ensure low yield per hectare and non toxic ambient impact. The wines are produced in very limited areas which stand out as some of the most important in the Piedmont region today. The winery's product range includes the famous and popular Barbera along with the more unique and sophisticated Ruché.

[www.santagata.com](http://www.santagata.com)