CASCINA

VALLE ASINARI

- SAN MARZANO OLIVETO -

CIUCHINO

MONFERRATO ROSSO DOC

The spontanoeus fermentation of the three different grape varieties happens separately in concrete tanks. After one year of ageing in concrete, the wines are assembled and Ciuchino is ready for bottling.

Grape varieties
Barbera, Cabernet, Merlot

Production area
Valle Asinari,
San Marzano Oliveto (AT)

Exposure and altitude
South, 300 masl

Type of soil
sand - lyme

Training system
Guyot

Plant density
4500 plants/hectare

Harvest time
end of September

Serving temperature
15/17 °C