

TENIMENTI FAMIGLIA CAVALLERO

CANTINE ST. AGATA

PIEDMONT



Tenimenti Famiglia Cavallero is an ambitious project that encompasses and embraces Cantine Sant'Agata, Ka Fenice and Praeclara.

The Cavallero family has decided to concentrate on two particular areas, Scurzolengo and Barolo, both yielding products that compliment each other well. The main grape varieties are Ruchè, Grignolino, Barbera and Nebbiolo representing the main products of the winery, such as Ruchè 'Na Vota, Grignolino Miravalle, Barbera d'Asti Baby, Barbera d'Asti Superiore Altea and Cavale and now the Barolo Bussia.



'Na Vota RUCHE'

DI CASTAGNOLE MONFERRATO D.O.C.



In Piedmontese dialect, the expression “ ‘Na vota” has a double meaning: the first, is the beginning of many tales such as “c’era una volta” (once upon a time); the second, can be interpreted as a challenge. These two words were uttered back in 1900 when the brothers Cavallero, for the first time, put in commerce this label. Until then, the grape Ruchè, which is slightly aromatic, was produced only as desert wine. It was the beginning of a new trend. The wine vinified that year was of excellent quality and entered worthily in the Piedmontese wines elite.



Today, it is produced blending the grapes of four vineyards with different characteristics. The aim is to give to the consumer a tasting and olfactory continuity. Across the years, this bottle became an undoubted term of comparison, an ideal match with modern life and an inviting curiosity to the table.

CATEGORY. Still red.

GRAPE. 100% Ruchè di Castagnole Monferrato.

VINIFICATION AND MATURATION. As the clusters are de-stemmed and gently pressed, very little SO₂ is utilized. The must ferments on the skins at 28-30°C for 14-16 days, with daily punchdowns, then the wine goes through malolactic in stainless steel tanks.



“The more you know about wine, the more you’ll want to know about us.”

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