



ZOPPI CRISTINA RUCHÈ DI CASTAGNOLE MONFERRATO

certified organic*

Having met in a Fiat parts factory, Cristina Zoppi and Ezio Chiara moved to the family farm in the Monferrato hills. Ezio kept his day job while Cristina embraced the life of a grower, and in time she cobbled together 37 organic acres in parcels surrounded by forest and hazelnut orchards. Ezio joined her full time in 2017, and today their wines are made under the watchful eyes of acclaimed enologist Cristiano Garella.



VINEYARD

- Site:** The vines grow in the compact, rolling hills of Monferrato at ~280 meters.
- Soil:** Remarkably light brown to white marine sands and limestone soils.
- Vines:** Ten acres of vines *certified organic in Italy by Valorialia but not certified in America by USDA.
- Varieties:** Ruchè, a scarce and stunningly distinctive local favorite.

CELLAR

- Vinification & Aging** The wine ages around 12 months in stainless steel following spontaneous ferments. Only 30 mg/L of added sulfur.
- Production:** ~800 cases.
- Profile:** A rare wine that is intensely aromatic, with strong notes of roses, violets, and lavender. The color is deep and the fruit is rich with plum and vibrant acidity, finishing with deliciously savory notes.
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