



# RAMIÈ



*La Riva*  
AZIENDA AGRICOLA

Rare, difficult but unforgettable. Ramiè is the result of determination: it is made with grape varieties which grow and ripen between 678 to 858 m a.s.l. on terraces with characteristic dry stone walls in the town of Pomaretto. Cluster thinning is strictly selective, harvesting is manual, and transport is on shoulder in crates.

**APPEARANCE:** Deep ruby red, almost impenetrable. **AROMA:** Extremely vinous, rustic with high ground aromas, plum and bitter almond. **TASTE:** Berries, pleasantly tannic, with a remarkable freshness that portends a long evolution. **MATCHING:** It matches with typical dishes of the Pinerolo valleys such as mustardela (blood sausage) or cajettes (bread "gnocchi"), ideal with tasty first dishes and grilled pork capocollo, ribs.

GRAPE VARIETY	Avanà 45%, Averengo 20%, Becuet 15% and Chatus 20%
APPELLATION	Pinerolese DOC Ramiè
SOIL TYPE	Residual rocky soil resulting from the degradation of native Gneiss, terraces with dry stone walls.
ALTITUDE	678, 790, 858 m a.s.l.
VINE TRAINING	Alberello training variant, locally known as "Vinho baso".
PEST CONTROL	Integrated pest management based on copper and sulfur.
HARVESTING PERIOD	Second decade of October. The harvest is manual, the grapes are placed in crates.
WINEMAKING	Once in the cellar, the grapes are pressed, destemmed and fermented in stainless steel vats. Periodic fulling follows every 8/12 hours. Maceration is long, it lasts for about ten days at a temperature not exceeding 26-28° C. Subsequent malolactic fermentation contributes to organoleptically improve and soften the wine.
AGING	In stainless steel for 3 months, followed by 6 months in bottle.
ALCOHOL BY VOLUME	13% Vol.

