

runchet

ANDREA E BEATRICE

ABOUT

Runchèt is the name of the farm that we have created. It is located in the heart of the Langhe's region, in Treiso (Piedmont). The farm itself with our wine cellar in it, it is owned by Beatrice's father Domenico that has played a key role and given a lot of support on our project development.



ABOUT US

Beatrice and Andrea, we are a couple of young entrepreneurs from Piedmont with a wealth of experience developed through many years in the wine sector and we decided to make our dream a reality through producing our own wine with a personal touch and philosophy. We would like to be recognized as the forefront of a new generation that can produce wine as it used to be in old times.

THE JOURNEY AND THE DISCOVERY

In 2010 we spent a year travelling and working for well-established vineyards in Australia and New Zealand. Our experience abroad, made us realise how the wine made in Italy achieved its success on the quality and rural culture, therefore we decided to produce our own wine in the most traditional and natural way.

VINEYARD

Our philosophy it is to use the traditional ways of winemaking.



WHITES

Our first wine is Moscato d'Asti DOCG. This choice has an historical meaning: the grandfather of Beatrice, Francesco, in the 50s decided to uproot his Barbera and Nebbiolo grape vines to plant only the Moscato grape, this choice was taking in consideration of the socio-economic developments at that time. Today, our Moscato is produced by the vineyard called "Sette Vie" which has the best location among the vineyards.

REDS

Our production it is not only Moscato DOCG white wine, we do produce basic Piedmontese red wines from Barbera and Nebbiolo grapes. Our aim and challenge it is to broaden and diversify the red wines production, we strive to grow and produce excellent traditional red wines therefore we started planting a new Nebbiolo's vineyard in the Barbaresco's wine zone that we are confident it will give great results in the near future.

THE WINE

Our red wines contain sulfites below 30 mg per liter. The fermentation is carried out in the most natural way. We do not add yeast and we do open the doors of our winery to help malolactic fermentation and for the wine stabilization. Our "old style" wine making process it is completely natural and traditional.



BARBERA D'ALBA — DOC

GRAPE

Barbera.

VINIFICATION

Slow maceration for 15/20 days on the skins, natural fermentation, racking and pressing.

AGING

In french oak barrels of 225 lt assembling the barrels in steel tanks.

COLOUR

Purpled-red, limpid-clear.

BOUQUET

Intense, fruity, aromatic.

TASTE

Slightly warm, soft, well-balanced, ripe fruits.

RECOMMENDED WITH

Aged cheeses, salame, red meats starters and main courses.

SERVING TEMPERATURE

17 degrees.



LANGHE NEBBIOLO — DOC

GRAPE

Nebbiolo.

VINIFICATION

Slow maceration on the skins, natural fermentation, racking and pressing.

AGING

In french oak barrels of 225 lt assembling the barrels in steel tanks.

COLOUR

Ruby red with garnet reflection, limpid/clear.

BOUQUET

Intense, fruity, aromatic, fully bodied.

TASTE

Warm, well-balanced.

RECOMMENDED WITH

Aged cheeses, salame, red meats starters and main courses.

SERVING TEMPERATURE

17 degrees.

GRAPE
Moscato, grapes from our vineyard "Sette Vie".

VINIFICATION
Crushing, pressing, in the press remain in contact with the skins fin autoclaves by 2/3 degrees. Fermentation until achieving the desired alcohol gradation. Filtered and bottled.

COLOUR
Pale yellow, golden, limpid.

BOUQUET
Intense, balanced, fruity and aromatic.

TASTE
Fresh, slightly sparkling, enjoyable.

RECOMMENDED WITH

It is used in Piedmont to match Moscato D'Asti with desserts (hazelnut cake...). We suggest to attempt to match it with local aperitiv dishes such us salame, cheese, anchovy with green sauce. Ideal with asian dishes, slightly spicy.

SERVING TEMPERATURE

4/5 degrees.

MOSCATO D'ASTI — DOCG



GRAPE

Chardonnay.

VINIFICATION

Direct pressing of the grapes and fermentation in steel tank with temperature control at 15/18 degrees. Stabilization and bottling.

COLOUR

Pale yellow with greenish.

BOUQUET

Fruity, intense, specific and peculiar.

TASTE

Pleasantly fruity, soft and harmonious.

RECOMMENDED WITH

Appetizers, entrees, main courses and fish.

SERVING TEMPERATURE

8/10 degrees.

LANGHE CHARDONNAY — DOC



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We are able to send our wines all over the world and let you know in advance about postage charges.