

runchet

ANDREA E BEATRICE

rwcomunicazione.it

ABOUT

Runchét 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, is owned by Beatrice's father Domenico that has played a key role and given a lot of support on our project development.



A FAMILY WINE EXPERIENCE WITH ONE OF THE SMALLEST WINERY IN LANGHE

VINEYARD

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



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

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.



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 DOC — NEBBIOLO

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 DOC — CHARDONNAY



BAROLO — DOCG

GRAPE

Nebbiolo.

VINIFICATION

Slow maceration for 30 days on the skins, natural fermentation, racking and pressing.

AGING

In french oak barrels of 225 lt for 40 months. Assembling the barrels in steel tanks for about 1/2 months.

COLOUR

Ruby red with garnet reflection.

BOUQUET

Intense, aromatic.

TASTE

Warm, fully bodied, with persistant tannins.

RECOMMENDED WITH

Red meats and main courses.

SERVING TEMPERATURE

17 degrees.



BARBARESCO — DOCG

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.