



“AGÖGHÈ”

Monferrato Rosso d.o.c.

Vine: 50% Ruchè di Castagnole Monferrato and 50% Shiraz

Production Area: Castagnole Monferrato

Alcohol: 13,5 % - 14,5 % vol.

Oenologist: So.Vi.Pi.

Food Matches: Game, aged Cheeses

Cellaring: over 10 years

Serving Temperature: 18-20° C

Young					● Aged
Light					● Full Bodied
Sweet			●		Dry
Steel				●	Wood

Producer 's notes:

Colour:

Garnet Red

Aroma:

Spicy, deep and intense

Taste:

Net rich full-bodied with strong pleasant aftertaste

The difference is...

Agoghè is a fancy name. The word comes from greek language. In fact, in ancient Greece this word was used to describe the passage from puberty to maturity of young people of Sparta, who were educated under the tutelage of the State. Paraphrasing Agoghè is to indicate the transition of the company Crivelli from youth to maturity with a new product tailor-made for specific customers , a wine more 'structured able to better resist the passage of time.

Agoghè was born in 2001 and began his marketing in Italy in 2003, while other countries will have to wait until 2006.

Today the quantities requested increase, indicating that the experiment of father and son had a good response.



In the Cellar:

During the Harvest, we make the best selection of Ruchè and Shiraz grapes. Picked up together and carried to the cellar, they start fermentation process in steel tanks (one week long), thereafter the most is racked into barriques, where it will stay 12 to 18 months. The wine is bottled without undergoing any kind of filtration or clarification process, therefore some times some sediments can show up. Then the bottles are placed a local at room temperature, low lighting and respectful silence and remain here for two years or more.