



BARBERA d'ASTI DOCG



Wine type: Red wine

The vineyards: Located in the municipality of Vignale Monferrato Alessandria province with southern exposure

Grape varieties: Barbera 100%

Processing: Red wine vinification with maceration on pomace, emerged at a temperature of 22 °C, with repeated daily pumping Full malolactic fermentation follows the alcoholic one

Specially with: sausages, salami and meat. Also good with cheeses

Color: ruby red

Bouquet: strong and rich

Taste: strong and elegant, with excellent balance

Alcohol content: 14.5% alc. / Vol.

Residual sugar: dry

Aging: steel for 4 months and after bottling approximately two months before selling

Bottle Type: Bordeaux antique green

Best before: 7/8 years





LA VENERE

BARBERA MONFERRATO DOC

BARRICATED



It's our best Barbera aged in barriques for 7 or 14 months.

At the sight of a deep red and impenetrable, the nose is full of intriguing hints. Cinnamon wraps scents of red fruit, chocolate and tobacco, with a vanilla finish, so riveting to disarm even the most experienced taster. In the mouth, soft and silky, it is confirmed with a good match, where the red fruit is the master.

Aging in barrique lasts 7 or 14 months and takes place in a basement room where you keep a constant temperature of 16/18°C.

We are very proud of our Barbera Barricated and we call it: LA VENERE (The Venus)

Wine type: Red wine

The vineyards: Located in the municipality of Vignale Monferrato Alessandria province with southern exposure

Grape varieties: Barbera 100%

Processing: Red wine vinification with maceration on pomace, emerged at a temperature of 22°C, with repeated daily pumping. Full malolactic fermentation follows the alcoholic one. Then aging in wooden barrels lasts 7 or 14 months and takes place in a basement room where you keep a constant temperature throughout the year (16/18°C).

Specially with: sausages, salami and ravioli with meat sauce. Also good with cheeses

Color: ruby red with violet hues

Bouquet: Cinnamon wraps scents of red fruit, chocolate and tobacco, with a vanilla finish

Taste: very fine and elegant, with excellent balance, pleasant to drink

Alcohol content: 13% alc. / Vol.

Residual sugar: dry

Aging: barrique for 7 or 14 months Bottle Type: Bordeaux antique green

Life Expectancy: 10 years





BONARDA PIEMONTE DOC



It's great with main dishes prepared with delicate sauce fresh cheeses or light curing

Wine type: Red wine

The vineyards: Located in the municipality of Vignale Monferrato Alessandria province surround the structure of the company

Grape varieties: Bonarda 100%

Processing: Red vinification, with a floating cap, with long maceration on the skins in order to maximize the extraction of color and tannins

Specially with: A pleasant wine for its remarkable structure and moderate acidity which is accompanied not only with red meats, but also on the most delicate dishes, fresh cheese and mildly seasoned.

Color: ruby red with good intensity with garnet

Bouquet: intense, rose, jam, currant and cherry

Taste: full, harmonious and persistent

Alcohol content: 12.5% alc. / Vol.

Residual sugar: slightly sweet

Aging: in bottle for at least 6 months before being put on the market

Bottle Type: Bordeaux antique green

Life Expectancy: 6 years





CHARDONNAY PIEMONTE DOC



A wine of great personality, with intense fruit reminiscent of pineapple and banana, typically varietal, specially with the seafood appetizers and vegetable menus

Wine type: Dry White wine

The vineyards: located in the municipality of Vignale

Monferrato with exposure to North North West and altitude above sea level 200

Grape varieties: Chardonnay 100%

Processing: Stemming and pressing of the grapes, cold settling of the must; fermentation in stainless steel tanks at controlled temperatures

Specially as and with: It is a good aperitif, excellent with the fresh spring salads, cold appetizers and seafood entrees Serve at 9/10 °C.

Color: yellow

Bouquet: typically varietal, with notes of apple, pineapple and citrus

Taste: warm and persistent aftertaste with sensations reminiscent for the nose, with pleasant flavor

Alcohol content: 12% alc. / vol.

Residual sugar: dry

Aging: maturation of the wine on the lees for 4 months.

Sterile bottling and short aging in bottle before release

Bottle Type: Bordeaux antique green

Life Expectancy: 3 years

