

*Barivel*

## LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

## ARNEIS

### PRODUCTION AREA

Neive, south of Piedmont,  
between Langhe and Monferrato

*Soils profile:* calcareous with some clay and  
a little bit of sand

*Average vineyard altitude:* mt 250-280

*Vine density per hectare:* 4000-5000 vines per Ha

*Training System:* Guyot modified with arc

*Percentage of grape varieties:* 100% Arneis



### WINEMAKING

The grapes are selected by hand.

They are crushed, pressed and naturally clarified.  
Alcoholic fermentation is made in stainless steel  
autoclave at low temperature (14-16°C) for almost  
a month.

Wine is kept in contact with his fermentation lees  
until bottling, with a weekly batonnage.

*Alcohol by Volume* 12-13%;

*Total acidity:* 5,5-6 ‰

### PROFILE

A crisp sunshine yellow color with fresh floral,  
citrus and melon aromas with hints of almond. An  
unoaked, medium bodied, dry white wine, the Arneis  
is well-balanced, elegant with good complexity and  
a lingering finish.

*Nuvole*

## PIEMONTE

DENOMINAZIONE DI ORIGINE CONTROLLATA

## CHARDONNAY

### PRODUCTION AREA

Castagnole delle Lanze, south of Piedmont,  
between Langhe and Monferrato

*Soils profile:* calcareous with some clay and a little  
bit of sand

*Average vineyard altitude:* mt 250-370

*Vine density per hectare:* 4000-5000 vines per Ha

*Training System:* Guyot modified with arc

*Percentage of grape varieties:* 100% Chardonnay



### WINEMAKING

The grapes are selected by hand in different vineyards located in Castagnole delle Lanze. They are immediately destemmed and the juice is kept in contact with the skin for one night normally, in order to have a more complex and structured wine. After this Crio-maceration there is the pressing. Alcoholic fermentation is made in stainless steel autoclave at low temperature (14-16°C) for almost a month. Malolactic fermentation occurs if necessary, it depends from the vintage. Wine is kept in contact with his fermentation lees until bottling, with a weekly batonnage.

*Alcohol by Volume:* 12-13%;

*Total acidity:* 5,5-6,5 ‰

### PROFILE

The nose is highly complex, fruity melon scents with pineapple and a light hint of mineral. The flavour is sweet and spicy at the same time, savoury and harmonic with a persistent aftertaste.

*Prà Dòne*

## MOSCATO D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



### PRODUCTION AREA

Castagnole delle Lanze, south of Piedmont,  
between Langhe and Monferrato

*Soils profile:* calcareous

*Average vineyard altitude:* 280 mt

*Vine density per hectare:* 5000-6000 vines per Ha

*Training System:* Guyot modified with arc

*Percentage of grape varieties:* 100% Moscato bianco

### WINEMAKING

The grapes are crushed, pressed and naturally clarified. The juice is stored, without sulfites, at low temperature in order to naturally prevent fermentation. To prepare the wine for bottling we add yeast and the temperature is increased to 12°-14° C (53-57°F). Alcoholic fermentation occurs in stainless steel autoclave to preserve natural CO<sub>2</sub> from occurring. The fermentation is stopped at 5.5% Alc. by reducing again the temperature. There is no malolactic fermentation which preserves acidity, varietal fruit character and freshness.

*Bottle ageing:* 1 month

*Alcohol by Volume:* 5-5,5 %

*Total acidity:* : 5,5-6,5 ‰

*Residual sugar:* 150-170 g/l

### PROFILE

Pale sunshine yellow in colour, our Moscato d'Asti has intense aromas of peaches, rose petals and ginger. On the palate it is delicately sweet and pétillant with a balanced acidity, good complexity with a finish of fresh apricots.

*Le Querce*

## BARBERA D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA



### PRODUCTION AREA

Castagnole delle Lanze, south of Piedmont,  
between Langhe and Monferrato

*Soils profile:* clay – calcareous

*Average vineyard altitude:* 250 m

*Training System:* Guyot modified with arc

*Percentage of grape varieties:* 95% Barbera 5%  
Freisa

### WINEMAKING

Winemaking is very traditional, with long maceration on the skin. After the alcoholic fermentation, It starts the malolactic fermentation in steel tanks. Normally the wine is bottled during the summer next to the harvest. No chemical product that can change the structure of the wine are added.

*Ageing:* one year in steel tanks

*Bottle ageing:* 3 months

*Alcohol by Volume* 14-15 %;

*Total acidity:* 5,5/6‰

*Residual sugar:* 2-4 g/l

### PROFILE

Dark red colour. Fresh, intense fruit bouquet of cassis, strawberry and blueberry.

A dry, medium bodied red wine with refreshing acidity (making it perfect to pair with food) and soft tannins, well balanced with good complexity and a finish of red cherries.

*Tinella*

## BARBERA D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA

### SUPERIORE



#### PRODUCTION AREA

Castagnole delle Lanze, south of Piedmont,  
between Langhe and Monferrato

*Soils profile:* clay – calcareous

*Average vineyard altitude:* mt 250

*Vine density per hectare:* 6000 plants per hectare

*Training System:* Guyot modified with arc

*Percentage of grape varieties:*

95% Barbera 5% Freisa

#### WINEMAKING

The vineyard is located in the Rorisso hill of Castagnole Lanze, extending over an area of little more than one hectare (2.5 acres) facing west. The vines are more than 50 years old.

Their age naturally produces a low yield, which is further reduced by a stringent selection of the grapes, producing a yield in wine of around 30 hectolitres per hectare. Vinification began with a light destemming of the grapes, followed by a 15-days alcoholic fermentation in steel vats, with frequent pumping over. The fermentation took place at temperatures between 26°-30°C (78.8 – 86° F). The wine then stays for a further 15 days with the skins, before being transferred into barrels for its malolactic fermentation. This Barbera spends about two years in wood before being bottled unfiltered, during the days of a waning moon.

*Ageing:* aged in small, moderately “toasted” French oak (allier) barrels of 225 and 1000 l cask for 20 months

*Alcohol by Volume:* 14-15 %

*Total acidity:* 5,5-6 ‰

#### PROFILE

Ruby-red colour and full-bodied wine. Floral and fruity aroma of concentrated berries and tar with hints of blackberry. Refreshing acidity, rich and soft tannins finesse, excellent balance, great complexity, integration and a long lingering finish.

*Crocevia*

## MONFERRATO

DENOMINAZIONE DI ORIGINE CONTROLLATA

## ROSSO

VINIFICATO CON UVE NEBBIOLO



### PRODUCTION AREA

Production area : Castagnole delle Lanze, south of Piedmont, between Langhe and Monferrato

*Soils profile:* calcareous

*Average vineyard altitude:* 380 mt

*Vine density per hectare:* 4500 vines per hectare

*Training System:* Guyot modified with arc

*Percentage of grape varieties:*

98% Nebbiolo-2% Barbera

### WINEMAKING

The vineyard is located in the top of the highest hill of Castagnole Lanze, at an altitude of 380 m.

Vinification began with a light destemming of the grapes, followed by a 15-days alcoholic fermentation in steel vats, with frequent pumping over.

The fermentation took place at temperatures between 26°-30°C (78 – 86° F). The maceration lasts about 20 days, after that wine is transferred into barrels for its malolactic fermentation. This Nebbiolo spends about two years in wood before being bottled unfiltered, during the days of a waning moon.

*Ageing:* aged in small, moderately “toasted” French oak barrels of 225 l.

*Bottle ageing:* at least 3 months

*Alcohol by Volume:* 14-15 %

*Total acidity:* 5,5-6 ‰

### PROFILE

Ruby red in color. Complex and full-bodied with intense aromas of dried roses, licorice, spice and truffles. Elegant with strong, yet balanced and silky tannins; long and persistent finish.