

LANGHE RIESLING

NAME ON THE LABEL: Langhe Riesling

GRAPES: 100% Riesling

MUNICIPALITY OF THE

VINEYARDS: Treiso

AVERAGE PLANT AGE: 4 years

VINEYARD EXPOSURE: North / North -
West

SOIL: moderately loose-packed, limestone
based

AVERAGE VINEYARD ALTITUDE: 350

meters; Yield per Ha: 65 Hl/ha

METHOD OF DEFENCE: Natural

Mechanical/Bordeaux mixture

ORGANIC CERTIFIED from 2019

BOTTLES: 2.500



Wine obtained from young Riesling vineyards. After the hand-made harvest at the beginning of September, the grapes reach the cellar and they are gently pressed; the wine remains in contact with the skins for 24 hours, then the fermentation takes place through the use of indigenous yeasts in ceramic amphorae at uncontrolled temperature. The wine is aged in amphorae for 6 months and, during this period, the malolactic fermentation takes place. The color is intense straw yellow with strong aromatic scents of dried flowers and hydrocarbons. The taste is young but intense with an important structure: this wine is an excellent accompaniment for important fish dishes such as soup or stewed fish, also combined with a selection of cheeses of medium seasoning.



BARBERA D'ALBA

NAME ON THE LABEL: Barbera d'Alba
GRAPES: 100% Barbera
MUNICIPALITY OF VINEYARDS: Treiso
AVERAGE PLANT AGE: 10 -20 years
VINEYARD EXPOSURE: South / South-West
SOIL: Lime, tending to sandy
AVERAGE VINEYARD ALTITUDE: 350 metres
YIELD PER HECTARE: 70 hl/ha
METHODS OF DEFENCE: Natural weeding/Bordeaux mixture
BOTTLES: 10.000/15.000
ORGANIC CERTIFIED



The grapes are hand-harvested in little hampers in September, then pressed delicately; the alcoholic fermentation starts with the use of indigenous yeasts in temperature-controlled stainless-steel tanks. After the malolactic fermentation, the wine is aged for six months in big Slavonian oak barrels of 50 Hl. The color is ruby red with purples tinges, and it has a bouquet of cherry, blackberry and small red fruits. The taste in mouth is velvety and fresh. A wine good to be paired to all the dishes.



BARBERA D'ALBA SUPERIORE TRES

NAME ON THE LABEL: Barbera d'Alba
Superiore Trè

GRAPES: 100% Barbera

MUNICIPALITY OF VINEYARDS: Treiso

AVERAGE PLANT AGE: 20/30 years

VINEYARD EXPOSURE: South / South-
West

SOIL: moderately loose-packed, limestone
based

AVERAGE VINEYARD ALTITUDE: 350
metres

YIELD PER HECTARE: 40 hl/ha

METHODS OF DEFENCE: Natural
weeding/Bordeaux mixture

BOTTLES: 3500

ORGANIC CERTIFIED



The grapes are harvested by hand in little hampers at the end of September and then delicately pressed; alcoholic fermentation starts with the use of indigenous yeasts in temperature-controlled stainless-steel tanks. After that, the wine is put for 9 months in Slavonian Oak barrels, where the malolactic fermentation happens. This classical process gives to the wine the typical freshness and fruity aromas of Barbera and at the same time a spicy fragrance taste. We only produce this wine in the best vintages.



LANGHE NEBBIOLO

NAME ON THE LABEL: Langhe Nebbiolo

GRAPES: 100% Nebbiolo

MUNICIPALITY OF VINEYARDS: Treiso

AVERAGE PLANT AGE: 10 -20 years

VINEYARD EXPOSURE: South, South-West

SOIL: Lime, tending to sandy

AVERAGE VINEYARD ALTITUDE: 350 metres

YIELD PER HECTARE: 65 hl/ha

BOTTLES: 10.000/15.000

ORGANIC CERTIFIED



Wine obtained from young Barbaresco Nebbiolo vineyards and harvested by hand in small hampers during October. The grapes, once in the cellar, are delicately pressed; the fermentation starts with the use of indigenous yeasts and takes place in stainless steel tanks at controlled temperatures, with daily pumping over for 20 days. After racking, the wine is put in large Slavonian oak barrels, where the malolactic fermentation happens. The colour is deep garnet red with classical Nebbiolo aromas of violets and roses. The taste is young but intense with sweet and fine tannins and it has a good persistence. This Nebbiolo best accompanies main courses of meat, sausages and hard cheeses.



BARBARESCO GIACONE

NAME ON THE LABEL: Barbaresco

Giacone

GRAPES: 100% Nebbiolo

MUNICIPALITY OF VINEYARDS: Treiso

AVERAGE PLANT AGE: 40 years

VINEYARD EXPOSURE: South, South-West

SOIL: Lime, tending to sandy

AVERAGE VINEYARD ALTITUDE: 350 metres

YIELD PER HECTARE: 55 hl/ha

METHODS OF DEFENCE: Natural

weeding/Bordeaux mixture

BOTTLES: 10.000

ORGANIC CERTIFIED



Harvested by hand in small crates during October, the grapes, once in the cellar, are delicately pressed. The fermentation starts with the use of indigenous yeasts in stainless steel tanks at controlled temperatures with daily pumping over for 30 days. After the racking, the wine is put in large Slavonian oak barrels where the malolactic fermentation takes place. The colour is deep garnet red, the nose expresses a complexity of aromas of violets and roses, with spicy hints of leather, liquorice and tobacco. The taste is full and intense with great tannin structure that gives it longevity. This Nebbiolo best accompanies rich sauces, stews, roasts and hard mature cheeses.



BARBARESCO MARNE BIANCHE

NAME ON THE LABEL: Barbaresco
Giacone MARNE Bianche

GRAPES: 100% Nebbiolo
MUNICIPALITY OF VINEYARDS: Treiso
AVERAGE PLANT AGE: 40 years
VINEYARD EXPOSURE: South, South-West
SOIL: Lime, tending to sandy
AVERAGE VINEYARD ALTITUDE: 350
metres
YIELD PER HECTARE: 55 hl/ha
METHODS OF DEFENCE: Natural
weeding/Bordeaux mixture
ORGANIC CERTIFIED From 2019 Vintage
BOTTLES: 1000

Barbaresco Giacone Marne Bianche is the result of several vinification and selection of grapes from our oldest vineyard. We select the best grapes at the top of our hill where the soil is full of white tuff. Harvested by hand in small crates during October, the grapes, once in the cellar, are delicately pressed. The fermentation starts with the use of indigenous yeasts in stainless steel tanks at controlled temperatures with daily pumping over for 30 days. After the racking, the wine is put in large Slavonian oak barrels where the malolactic fermentation takes place. After 12 months in Oak the wine goes in a small ceramics eggs (Clayver) to be aged for 12 months more. The colour is deep garnet red, the nose expresses a complexity of aromas of violets and roses, with spicy hints of leather, liquorice and tobacco. The taste is full and intense with great tannin structure that gives it longevity. This Nebbiolo best accompanies rich sauces, stews, roasts and hard mature cheeses.

