



WINES

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From these grapes we produce **Il Sorno**, full-bodied red wine, Denominazione di Origine Controllata Colline Novaresi, aged at least two years, first in steel tanks and then in French oak barriques.



The Nebbiolo grapes are also used to make **Il Sornino**, a rosé wine Colline Novaresi Doc Biologico. Young wine, still, to be tasted fresh to better appreciate the rich fruity bouquet.



A part of our vineyards is dedicated to the growth of another native grape variety of Piedmont. **La Marchina** is an organic still, fresh and fruity white wine.

Cajanto 2019

D.O.C. Coste della Sesia Rosso



After centuries of family production and winemaking, Cajanto was the first wine from our winery to be put on the market in 2000. Being the family wine, it could only be called the way Chiara Reda pronounced "Montecavallo" when she was three years old.

It is a blend of Nebbiolo (70%) and Vespolina (30%). It is a ruby red wine with violet hues, an intense and pleasant bouquet, with notes reminiscent of plum and cherry jam.

On the palate it is very well balanced, pleasant and pliant, with soft tannins and a good freshness, which makes it a wine for the whole meal.

The Cajanto harvest takes place around mid-October. It is a blend of Nebbiolo (70%) and Vespolina (30%). The grapes are destemmed and crushed, the must with the marc goes into steel vats where fermentation begins at a controlled temperature for 8 days, during which time the wine is regularly pumped over the cap and pumped out.

The wine is then racked off the skins and undergoes malolactic fermentation, which takes place in steel vats. From this point on, the grape varieties begin separate but parallel processes: the Vespolina is left to mature in steel casks, while the Nebbiolo is aged for 15 months in small French oak casks.

Blending takes place just before bottling. Further ageing in the bottle for at least 6 months.

Aralcader 2019

D.O.Coste della Sesia Nebbiolo

"Aralcader", an anagram for Clara Reda, is a tribute to the matriarch of Montecavallo Castle, grandmother of the two new owners and loving guardian of this place and its lands for many years. an anagram of Clara Reda, is a tribute to the matriarch of Castello di Montecavallo, grandmother of the two new owners and loving guardian of this place and its lands for many years.

Aralcader 2019 is the noblest wine of the winery, a pure "Spanna" for complex ageing, obtained from a careful selection of grapes with refinement in large French oak barrels and further refinement in the bottle for at least 6 months. Garnet red in colour, it has a characteristic floral bouquet (rose and violets), red and black dried fruits. In the mouth it is firm but elegant, with good acidity and elegant tannins.

"Aralcader" is obtained from pure Nebbiolo grapes, which are the result of a careful harvest selection. The harvest, decidedly late, takes place in the second half of October. The vinification is the traditional one for Nebbiolo, with maceration with emerged cap for 21 days, in order to extract from the skins all the typical flavours and scents of this important vine.

The malolactic fermentation takes place in temperature-controlled stainless steel tanks to give finesse and harmony to the wine. Refinement takes place in large French oak barrels for 24 months, which enriches the profile with toasted notes, until the wine reaches the desired olfactory and taste balance. Further refined in bottle for at least 6 months.



Indero 2021 D.O.C. Coste della Sesia Rosato



Indero 2021, Coste delle Sesia Doc Rosato, is the new rosé made from pure Nebbiolo grapes from the Montecavallo winery, the first product made by the new owners, siblings Tomaso and Martina Incisa della Rocchetta. It takes its name from the initials of the surname of the two brothers, in celebration of the first wine made together.

Pale pink colour with coppery nuances, it expresses first of all citrus fruits and then soft notes of small fruits, followed by a suggestive spicy note typical of the vine. The taste is dry, full and persistent. The minerality and freshness are well highlighted; the Nebbiolo vine gives character and structure which makes it very pleasant to drink.

Suitable as an aperitif, it goes well with an entire meal, beautifully accompanying summer lunches and dinners. Ideal for cold starters, white meat, fish and salads.

Short maceration of the grapes to extract the colour and aromatic nuances, soft pressing and rest for clarification.

Temperature-controlled fermentation at 16°. Maturation of 6 months in steel barrels.



We can offer the tasting wine in the our cellar and the, visits to the vineyard. Guest Access: At disposal for the guest the breakfast room, reading room, with TV and to taste a great glass of wine for meditation! Located in a quiet area in the hills, It is surrounded by greenery, suitable for everyone, tranquility and relaxation assured

for sports lovers, we are just a few miles from the famous Maggiore Park
for lovers of shopping and tourism, we are a few miles from Lake Maggiore and Orta with the famous islands
for lovers of wine tourism we can offer a tasting service in our cellar.
Suitable for all needs.

Boasting a terrace, Madonna dell' Uva is located in Borgomanero. Every room comes with a terrace with views of the garden. At the farm stay, each room is fitted with a balcony with a city view. The rooms are equipped with a shared bathroom with a bath. At Madonna dell' Uva each room comes with a wardrobe and a TV. An Italian breakfast is available daily at the property. Stresa is 22 km from the accommodation, while Varese is 32 km away. The nearest airport is Milan Malpensa Airport, 22 km from Madonna dell' Uva

MADONNA
DELL'UVA





SIZZANO

Sizzano DOC wine was recognized with the DPR (Decree from the President of the Italian Republic) dated July, 18th 1969, for production with the following grape varieties: Nebbiolo, Uva Rara and Vespolina; it must be aged for three years with at least 24 months in wooden barrels. The wine has a ruby red color with hints of garnet red. The fragrance is fine and harmonious; the taste is dry and full-bodied, with an almond aftertaste. It is an important and cellarable wine: its qualities continue to evolve and mature even after several years.

viticoltore in sizzano



GHEMME

Ghemme DOCG wine obtained from *Nebbiolo* grapes cultivated in the town of the same name. The first evidence of Ghemme dates back to the Temples of Tiberius in Roman times. This wine is produced according to the regulations and evolves for a minimum of 18 months in wooden vats (in French oak wood barrels of capacity 5 Hl) with a further 6 months of ageing in glass. It has a fine intense cherry fragrance with floral notes of violet and rose. Thanks to its well-balanced, dry intense taste, it is the excellent accompaniment for roast meats, braised meats and game.





AFRODITE

Afrodite an autoctone wine that expresses all of its personality only with separate vinification. It is delicate yet decisive, it is fresh and fruity and exalts the contrast with the fragrances and spicy flavors. This wine epitomizes the goddess Aphrodite, who was forthright and tenacious; she married Hephaistos despite being in love with Ares, the Warrior God. By the order of Zeus, she was taken to Mount Ida with Hera and Athenas. Here Paris was called to judge the three women and select the most beautiful; he chose Aphrodite who promised him the hand of Helen responsible for the War of the Trojans.

viticoltore in sizzano



EROS

Eros the god of Love. Tradition suggests that Eros was the son of Ares and Aphrodite. He is depicted as a child, often with wings, who delights in causing havoc in lovers' hearts, sometimes inflaming them and sometimes wounding them. This rosé wine produced from *Nebbiolo* grapes has been dedicated to Eros. During the fermentation process, the must has only brief contact with the skins, and this allows the extraction of the best fruit fragrances that contribute to the production of this tempting wine that is excellent as an aperitif.





BRISEIDE

Briseide was the daughter of a priest in the city of Lirnesso; she was kidnapped by Achilles, and to console her, Patroklos promised that Achilles would marry her. Briseide became the favourite slave, loved tenderly by the hero. Traditionally, Briseide is depicted as a tall, dark woman with a piercing expression. This wine – D.O.C. “*Colline Novaresi*” *Uva Rara*, produced with separate vinification – has been dedicated to her; it is an elegant yet simple wine that accompanies all of the specialties of Novara’s traditional cuisine.

viticoltore in sizzano



ATHENA

Athena in Greek mythology, she was the Goddess of knowledge, wisdom and the more noble aspects of war. The knowledge represented by Athena includes the technical skills used in farming, and more generally in all of the various artisan skills. The white wine produced from *Erbaluce* grapes has an intense bright straw-yellow color. It has a strong lingering fragrance with notes of wild flowers, aromatic herbs and hay. On the palate, it is decisive with sharp yet well-balanced acidity and a persistent aftertaste of exotic fruits.



AZIENDA VITIVINICOLA

PietroCassina

LESSONA - ALTO PIEMONTE - ITALIA

Our mission is to operate to the best while respecting traditions and transferring, as much as possible, the nature and the identity of our territory from the vineyard to the bottle.

We age our wines mainly in large oval barrels made of Swiss and Austrian oak (mostly Stockinger), which are mechanically very hard woods that do not release intense scents and aromas (such as Vanilla, typical of other oaks), allowing the wine a right macro-oxygenation that makes it the real leading actor.

We produce "Lessona", the wine offered by Quintino Sella in 1870 to toast the unification of Italy and "Coste della Sesia".

For our finest wines we plan at least three years of aging in wood, and after being bottled, we refine them at about nine meters below the ground level for at least another 3-5 years.

Although this is a small winery, Pietro divides the various "grand crus" as the French often do. We produce about ten labels with a surface of only 7 hectares cultivated with three different varieties of vine: Nebbiolo, Vespolina and Erbaluce.



Septem
LESSONA DOC



Tanzo
LESSONA DOC



Pidrin
LESSONA DOC



Tera Russa
COSTE DELLA SESIA DOC



Ciuèt
COSTE DELLA SESIA
NEBBIOLO DOC



Cá Daj Tass
COSTE DELLA SESIA
NEBBIOLO DOC

AZIENDA VITIVINICOLA

PietroCassina

LESSONA • ALTO PIEMONTE • ITALIA



Severina

COSTE DELLA SESIA
NEBBIOLO DOC



Leo

BRAMATERRA DOC



Nibbio

VINO ROSSO



Rosa Rosarum

VINO ROSATO



Lucilla

VINO BIANCO



Metodo Classico

BRUT MILLESIIMATO



.ROCCIA.ROSSA.



NOTE ORGANOLETTICHE *ORGANOLEPTIC NOTES*

Colore: rosso con tonalità aranciate.

Colour: red with orange reflections.

Naso: note di viola, sentori di nocciola e spezie.

Nose: hints of violet with hazelnut suggestions and spices.

Palato: intenso con tannini piacevoli e grande equilibrio tra alcolicità e acidità, sapido, minerale e persistente.

Palate: full bodied, showing smooth tannins and a great balance between alcohol and acidity, sapid, mineral with a long finish.

Abbinamenti: carni stufate, selvaggina, formaggi di lunga stagionatura.

Pair with: stew, game, long-seasoned cheeses.

Temperatura di servizio: 18 °C

Serving temperature: 18°C

UVE E VINIFICAZIONE *GRAPES AND VINIFICATION*

Varietà: Nebbiolo 80% -Vespolina 15% - Croatina 5%

Varietals: Nebbiolo 80% -Vespolina 15% - Croatina 5%

Età delle vigne: 16 anni

Vines age: 16 years

Densità d'impianto: 3.500 ceppi/ha

Planting density per acre: 1.400 vines

Resa per ettaro: 50 q

Yield per acre: 2.000 kg

Vendemmia: manuale in cassette, fine settembre per Croatina e Vespolina, ottobre per Nebbiolo.

Harvest: manual in crates, Croatina and Vespolina at the end of September, Nebbiolo in October.

Metodo di vinificazione: fermentazione alcolica con lunga macerazione in acciaio, frequenti rimontaggi e delestage, fermentazione malolattica in acciaio.

Vinification method: alcoholic fermentation in stainless steel vessels with long skin contact, regular delestage and pumping over. Malolactic fermentation in stainless steel vessels.

Invecchiamento: 36 mesi in botti di rovere francese da 22 hl.

Ageing: 36 months in 22 hl French oak barrels.

Affinamento: 12 mesi in bottiglia.

Refining: 12 months in bottle.



.ROCCIA.ROSSA.



NOTE ORGANOLETTICHE ORGANOLEPTIC NOTES

Colore: rosso rubino con riflessi granata.

Colour: ruby red with garnet reflections.

Naso: note di confettura, viole, china, cacao e spezie, lievemente balsamico.

Nose: notes of cooked fruits, violet, Cinchona, cocoa and spices, slightly balsamic.

Palato: di corpo con tannini levigati, sapido con note minerali e finale lungo.

Palate: Full bodied with rounded tannins, sapid with mineral notes and long finish.

Abbinamenti: carni stufate, selvaggina, formaggi di lunga stagionatura.

Pair with: stew, games, long-seasoned cheeses.

Temperatura di servizio: 18 °C

Serving temperature: 18°C

UVE E VINIFICAZIONE GRAPES AND VINIFICATION

Varietà: Nebbiolo 80% - Vespolina 15% - Croatina 5%

Varietals: Nebbiolo 80% - Vespolina 15% - Croatina 5%

Età delle vigne: 16 anni

Vines age: 16 years

Densità d'impianto: 3.500 ceppi/ha

Planting density per acre: 1.400 vines

Resa per ettaro: 55 q

Yield per acre: 2.200 kg

Vendemmia: manuale in cassette, fine settembre per Croatina e Vespolina, ottobre per Nebbiolo.

Harvest: manual in crates, Croatina and Vespolina at the end of September, Nebbiolo in October.

Metodo di vinificazione: fermentazione alcolica con lunga macerazione in acciaio, frequenti rimontaggi e delestage, fermentazione malolattica in acciaio.

Vinification method: alcoholic fermentation in stainless steel vessels with long skin contact, regular delestage and pumping over. Malolactic fermentation in stainless steel vessels.

Invecchiamento: 24 mesi in botte di rovere francese da 22 hl.

Ageing: 24 months in 22 hl French oak barrel.

Affinamento: 12 mesi in bottiglia.

Refining: 12 months in bottle.



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NOTE ORGANOLETTICHE ORGANOLEPTIC NOTES

Colore: rosso con tonalità rubine.

Colour: ruby red.

Naso: note di piccoli frutti rossi e piacevoli sentori speziati.

Nose: red fruits suggestions with pleasantly spicy hints.

Palato: intenso, morbido e rotondo. Piacevolmente fresco con finale lievemente minerale e retronasale di spezie dolci.

Palate: mouth filling, soft and well rounded. Pleasantly fresh with a lightly mineral finish and sweet spices backnose.

Abbinamenti: risotti, carni brasate, selvaggina, formaggi di media e lunga stagionatura.

Pair with: risotto dishes, braised meat, games, medium-to-long-seasoned cheeses.

Temperatura di servizio: 18 °C

Serving temperature: 18°C

UVE E VINIFICAZIONE GRAPES AND VINIFICATION

Varietà: Nebbiolo 60% - Croatina 25% - Barbera 15%

Varietals: Nebbiolo 60% - Croatina 25% - Barbera 15%

Età delle vigne: 16 anni per Croatina e Vespolina, 20 anni per Barbera

Vines age: Nebbiolo and Croatina 16 years, Barbera 20 years

Densità d'impianto: 3.500 ceppi/ha

Planting density per acre: 3,500 vines

Resa per ettaro: 60 q

Yield per acre: 2,400 kg

Vendemmia: manuale in cassette, fine settembre per Croatina e Barbera, ottobre per Nebbiolo.

Harvest: manual in crates, Croatina and Barbera at the end of September, Nebbiolo in October.

Metodo di vinificazione: fermentazione alcolica in acciaio con macerazione di 15-20 giorni, fermentazione malolattica in acciaio.

Vinification method: alcoholic fermentation in stainless steel vessels with 15 to 20-day skin contact, followed by malolactic fermentation.

Invecchiamento: Nebbiolo 12 mesi in botte di rovere francese da 22hl – Croatina e Barbera 12 mesi in barrique di terzo passaggio in rovere francese – assemblaggio finale.

Ageing: Nebbiolo 12 months in 22 hl French oak barrels, Croatina and Barbera 12 months in used French oak barriques. Blend follows.

Affinamento: 12 mesi in bottiglia.

Refining: 12 months in bottle.



.ROCCIA.ROSSA.



NOTE ORGANOLETTICHE *ORGANOLEPTIC NOTES*

Colore: rosa scarico.

Colour: pale pink.

Naso: sentori floreali e freschi.

Nose: fresh floreal notes.

Palato: sapido, minerale, equilibrato con note agrumate di garbata intensità.

Palate: sapid, mineral and well balanced with medium intense citrus hints.

Abbinamenti: pesci, crostacei e molluschi, ideale anche come aperitivo.

Pair with: fish-based dishes, seafood and shellfish, perfect as aperitif too.

Temperatura di servizio: 10°C

Serving temperature: 10°C

UVE E VINIFICAZIONE *GRAPES AND VINIFICATION*

Varietà: Nebbiolo 100%

Varietals: Nebbiolo 100%

Età delle vigne: 16 anni

Vines age: 16 years

Densità d'impianto: 3.500 ceppi/ha

Planting density per acre: 3.500 vines

Resa per ettaro: 60 q

Yield per acre: 2.400 kg

Vendemmia: manuale in cassette, in settembre.

Harvest: manual in crates, in September.

Metodo di vinificazione: pigia-diraspatura e pressatura soffice delle bucce con breve macerazione a temperatura controllata.

Sosta per illimpidimento.

Vinification method: destemming and soft pressing of skins with temperature-controlled maceration. Low temperature static fining.

Affinamento: 6 mesi sulle fecchie e 2 mesi in bottiglia.

Refining: 6 months on lees and 2 months in bottle.



.ROCCIA.ROSSA.



NOTE ORGANOLETTICHE ORGANOLEPTIC NOTES

Colore: rosa scarico, quasi ramato.

Colour: pale pink with copper reflections.

Bolla: fine e persistente.

Bubble: creamy and persistent.

Naso: sentori di fiori bianchi, burroso con marcate note di crosta di pane.

Nose: white flowers hints, buttery with emphasized bread crust notes.

Palato: netto, di struttura e molto fresco.

Palate: crisp, well bodied and fresh.

Abbinamenti: pesci, crostacei e molluschi, ideale anche come aperitivo.

Pair with: fish-based dishes, seafood and shellfish, perfect as aperitif too.

Temperatura di servizio: 10 °C

Serving temperature: 10 °C

UVE E VINIFICAZIONE GRAPES AND VINIFICATION

Varietà: Nebbiolo 100%

Varietals: Nebbiolo 100%

Età delle vigne: 16 anni

Vines age: 16 years

Densità d'impianto: 3.500 ceppi/ha

Planting density per acre: 3.500 vines

Resa per ettaro: 50 q

Yield per acre: 2.000 kg

Vendemmia: manuale in cassette, in settembre.

Harvest: manual in crates, in September.

Metodo di vinificazione: Breve macerazione delle uve, pressatura soffice e sosta per illimpidimento. Fermentazione a temperatura controllata a 16°C. Stabilizzazione tartarica invernale. Imbottigliamento e presa di spuma nella primavera successiva.

Vinification method: Short maceration on skins, soft pressing and low temperature static fining. Fermentation at 16°C controlled temperature. Tartaric stabilization in winter. Bottling and second fermentation in the following spring.

Affinamento: 36 mesi sui lieviti.

Refining: 36 months on lees.

Sboccatura: marzo successivo.

Disgorging: in the following March.



.ROCCIA.ROSSA.



NOTE ORGANOLETTICHE *ORGANOLEPTIC NOTES*

Colore: giallo paglierino scarico.

Colour: pale straw yellow.

Bolla: fine e persistente.

Bubble: fine and persistent.

Naso: sentori di fiori dolci bianchi, delicate note agrumate.

Nose: sweet white flowers notes with delicate citrus suggestions.

Palato: garbatamente acido.

Palate: pleasantly acidic.

Abbinamenti: pesci, crostacei e molluschi, ideale anche come aperitivo e con dessert a base lievitata.

Pair with: fish-based dishes, seafood, shellfish, perfect as aperitif and as a dessert wine with spongy puddings.

Temperatura di servizio: 10 °C

Serving temperature: 10 °C

UVE E VINIFICAZIONE *GRAPES AND VINIFICATION*

Varietà: Chardonnay 100%

Varietals: Chardonnay 100%

Età delle vigne: 20 anni

Vines age: 20 years

Densità d'impianto: 3.000 ceppi/ha

Planting density per acre: 3.000 vines

Resa per ettaro: 60 q

Yield per acre: 2.400 kg

Vendemmia: manuale in cassette, in agosto-settembre.

Harvest: manual in crates, in August-September.

Metodo di vinificazione: Breve macerazione delle uve, pressatura soffice e sosta per illimpidimento. Fermentazione a temperatura controllata a 16°C. Stabilizzazione tartarica invernale. Imbottigliamento e presa di spuma nella primavera successiva.

Vinification method: Short maceration on skins, soft pressing and low temperature static fining. Fermentation at 16°C controlled temperature. Tartaric stabilization in winter. Bottling and second fermentation in the following spring.

Affinamento: 36 mesi sui lieviti.

Refining: 36 months on lees.

Sboccatura: marzo successivo.

Disgorging: in the following March.



TENUTE SELLA
1 6 7 1

Piandoro

D.O.C. PIEMONTE



A meeting of Erbaluce and Renano Riesling, both from the terraced vineyards acquired in 2014 in the township of Brusnengo. Riesling, an unusual variety for Upper Piedmont, predominates in this blend with the lively and generous structure of Erbaluce.

VARIETIES: *Erbaluce and Riesling Renano*

FIRST YEAR OF PRODUCTION: 2015

PRODUCTION ZONE: *Upper Piedmont, in the Sella vineyards situated in the township of Brusnengo*

VINEYARD CHARACTERISTICS

AVERAGE AGE OF VINES IN PRODUCTION: 15 years

POSITION: *terraced hillsides*

ORIENTATION: *southwest*

ELEVATION: 250-300 metres above sea level

TRAINING SYSTEM: *classic guyot*

SOIL: *loose, volcanic, pH-acid soil*

HARVEST PERIOD: *beginning of October*

VINIFICATION

Destemming-crushing

Pressing in bladder press

Static settling of must

Inoculation and fermentation in stainless steel tanks at 18°C

Repose and clarification in stainless steel tanks

MALOLACTIC FERMENTATION: *not carried out*

ELEVAGE: *six months in stainless steel tanks*

POTENTIAL FOR AGEING: *up to three years from harvest*



TENUTE SELLA
1 6 7 1

Insubrico

METODO CLASSICO PAS DOSÉ



*Classic method, pas dosé, sparkling wine.
Obtained from Nebbiolo vines grown in the volcanic soil of Bramaterra,
on the Insubrica crest in the township of Villa del Bosco.
32 months bottle-ageing prior to disgorgement.*

VARIETIES: Nebbiolo 100%

FIRST YEAR OF PRODUCTION: 2014

PRODUCTION ZONE: Upper Piedmont, from Bramaterra
vineyards situated in the Villa del Bosco township

VINEYARD CHARACTERISTICS

AVERAGE AGE OF VINES IN PRODUCTION: 45 years

ORIENTATION: southwest / southeast

ELEVATION: 270-350 metres above sea level

TRAINING SYSTEM: classic guyot

SOIL: volcanic origin, very acid pH, dark red-brown from wearing
down of iron-rich porphyritic rock

HARVEST PERIOD: beginning of September

VINIFICATION

Destemming-crushing

Gentle pressing in bladder press Static settling of must;

Inoculation and fermentation in stainless steel tanks at 15 °C.

Repose and clarification in stainless steel tanks.

Classic method, bottle-ageing for 32 months Disgorgement spring 2018



TENUTE SELLA
1 6 7 1

Bramaterra

D.O.C. BRAMATERRA



Wine with ancient origins, blessed with a distinctive personality, cited for the first time in a historical document from 1447. This wine is made with best-quality grapes, selected from our Bramaterra parcels in the townships of Villa del Bosco and Brusnengo.

VARIETIES: Nebbiolo 70%, Croatina 20%, Vespolina 10%
FIRST YEAR OF PRODUCTION: 1902

PRODUCTION ZONE: Upper Piedmont, on the highest hill in Bramaterra, in the Villa del Bosco township

VINEYARD CHARACTERISTICS

AVERAGE AGE OF VINES IN PRODUCTION: 48 years

POSITION: hillside

ORIENTATION: southwest

ELEVATION: 300-350 metres above sea level

TRAINING SYSTEM: classic guyot

SOIL: pH-acid soil composed of red-brown, volcanic porphyritic sands

HARVEST PERIOD: from mid-September to mid-October

VINIFICATION

Destemming-crushing

Classic fermentation in stainless steel tanks with pumping over and rack and return

AVERAGE LENGTH OF MACERATION:

30 days for Nebbiolo and Vespolina and 16 days for Croatina.

Malolactic fermentation the following spring in oak cooperage

ELEVAGE: 28 months in 10 hl Slavonian oak barriques

POTENTIAL FOR AGEING: over 20 years



TENUTE SELLA
1 6 7 1

Castellorto

D.O.C COSTE DELLA SESIA



*A modern version of a local wine, both crisp and drinkable.
The grapes for this wine come from the Bramaterra district and
are vinified traditionally in 30 hl Slavonian oak vats.*

VARIETIES: Nebbiolo 60%, Croatina 35%, Vespolina 5%

FIRST YEAR OF PRODUCTION: 2006

PRODUCTION ZONE: Upper Piedmont, in the Sella vineyards
situated in the townships of Villa del Bosco, Brusnengo and Lessona

VINEYARD CHARACTERISTICS

AVERAGE AGE OF VINES IN PRODUCTION: 15 years

POSITION: hillside

ORIENTATION: southwest / southeast

ELEVATION: 330 metres above sea level

TRAINING SYSTEM: classic guyot

SOIL: pH-acid soil composed of red-brown, volcanic porphyritic sands

HARVEST PERIOD: beginning of October

VINIFICATION

Destemming-crushing

*Classic fermentation in stainless steel tanks
with pumping over and rack and return*

AVERAGE LENGTH OF MACERATION: 21 days

Malolactic fermentation the following spring in oak cooperage

ELEVAGE: 14 months in 34 hl Slavonian oak casks

POTENTIAL FOR AGEING: over 15 years



TENUTE SELLA
1 6 7 1

Doranda

D.O.C. PIEMONTE



Erbaluce, here called Greco Novarese, is the typical local white wine of Upper Piedmont. In our vineyards, which are celebrated for prestigious red wines, this white wine acquires structure and aromatic intensity with a long, deep finish.

VARIETIES: Erbaluce 100%

FIRST YEAR OF PRODUCTION: 1993

PRODUCTION ZONE: Upper Piedmont, in the Sella vineyards situated in the townships of Villa del Bosco and Brusnengo

VINEYARD CHARACTERISTICS

AVERAGE AGE OF VINES IN PRODUCTION: 20 years

POSITION: terraced hillside

ORIENTATION: Villa del Bosco: southwest; Brusnengo: west

ELEVATION: 250-300 metres above sea level

TRAINING SYSTEM: classic guyot

SOIL: pH-acid soil composed of red porphyritic sand of volcanic origin and yellow-orange marine sand

HARVEST PERIOD: beginning of October

VINIFICATION

Destemming-crushing

Pressing in bladder press Static settling of must Inoculation and fermentation in stainless steel tanks at 18°C

Repose and clarification in stainless steel tanks

MALOLACTIC FERMENTATION: not carried out

ELEVAGE: six months in stainless steel tanks

POTENTIAL FOR AGEING: up to three years from harvest



TENUTE SELLA
1 6 7 1

Lessona

D.O.C LESSONA



Lessona's soil, with its ancient marine sands, restores finesse and a delicate touch to the wines from this corner of Piedmont. This wine is made from the best grapes selected from our parcels of land in Lessona.

VARIETIES: Nebbiolo 85%, Vespolina 15%

FIRST YEAR OF PRODUCTION: 1671

PRODUCTION ZONE: *Upper Piedmont in the historic hills of Lessona township*

VINEYARD CHARACTERISTICS

AVERAGE AGE OF VINES IN PRODUCTION: 55 years

POSITION: hillside

ORIENTATION: southwest

ELEVATION: 300 metres above sea level

TRAINING SYSTEM: classic guyot

SOIL: pH-acid soil composed of yellow-orange marine sands

HARVEST PERIOD: from mid-September to mid-October

VINIFICATION

Destemming-crushing

*Classic fermentation in stainless steel tanks
with pumping over and rack and return*

AVERAGE LENGTH OF MACERATION: 24 days

Malolactic fermentation in oak cooperage in the spring

ELEVAGE: 12 months in 50 hl Slavonian oak casks

POTENTIAL FOR AGEING: over 30 years



TENUTE SELLA
1 6 7 1

Majoli

D.O.C COSTE DELLA SESIA



Aristocratic Nebbiolo in its most jovial and carefree version. Freshness and delicacy combine in a wine that makes drinkability its calling card.

VARIETIES: *Nebbiolo 100%*

FIRST YEAR OF PRODUCTION: *2006*

PRODUCTION ZONE: *Upper Piedmont, in the Sella vineyards situated in the townships of Villa del Bosco and Lessona*

VINEYARD CHARACTERISTICS

AVERAGE AGE OF VINES IN PRODUCTION: *45 years*

POSITION: *hillside*

ORIENTATION: *southwest / southeast*

ELEVATION: *270-350 metres above sea level*

TRAINING SYSTEM: *classic guyot*

SOIL: *pH-acid soil composed of yellow-orange marine sands and red porphyritic sands of volcanic origin*

HARVEST PERIOD: *beginning of October*

VINIFICATION

Destemming-crushing

In-press maceration for six hours followed by gentle pressing

Static settling of must

Inoculation and fermentation in stainless steel tanks at 18°C

Repose and clarification in stainless steel tanks

MALOLACTIC FERMENTATION: *not carried out*

ELEVAGE: *five months in stainless steel tanks*

POTENTIAL FOR AGEING: *up to three years from harvest*



TENUTE SELLA
1 6 7 1

I Porfidi

D.O.C BRAMATERRA



Bramaterra wines draw vigour and substance from the volcanic, porphyry-rich soils of the territory. Choice Nebbiolo, Vespolina and Croatina grapes from our vineyards are vinified separately and then blended in this selection.

VARIETIES: Nebbiolo 70%, Croatina 20%, Vespolina 10%

FIRST YEAR OF PRODUCTION: 2003

PRODUCTION ZONE: Upper Piedmont, on the highest hill in Bramaterra, in the Villa del Bosco township

VINEYARD CHARACTERISTICS

AVERAGE AGE OF VINES IN PRODUCTION: 80 years

POSITION: hillside

ORIENTATION: southwest

ELEVATION: 350 metres above sea level

TRAINING SYSTEM: classic guyot

SOIL: pH-acid soil composed of red-brown, volcanic porphyritic sands

HARVEST PERIOD: beginning of October

VINIFICATION

Selective harvest and further selective sorting in the cellar Destemming-crushing

Classic fermentation in stainless steel tanks with pumping over and rack and return

AVERAGE LENGTH OF MACERATION:

31 days for Nebbiolo and Vespolina and 19 days for Croatina. Malolactic fermentation the following spring in oak cooperage

ELEVAGE: 24 months in 25 hl Slavonian oak casks and 12 months in Allier oak barriques

POTENTIAL FOR AGEING: over 30 years



TENUTE SELLA
1 6 7 1

Omaggio a Quintino Sella

D.O.C LESSONA



The jewel in our crown, produced only in the best years; this wine aspires to excellence without compromise. In the past this wine was considered the riserva di famiglia—the family reserve wine, identified today by its label dedicated to Quintino Sella, champion of Italian unification and minister in the Risorgimento government.

VARIETIES: Nebbiolo 85%, Vespolina 15%

FIRST YEAR OF PRODUCTION: 1999

PRODUCTION ZONE: Upper Piedmont, in the historic hills of the Lessona township

VINEYARD CHARACTERISTICS

AVERAGE AGE OF VINES IN PRODUCTION: 50 years

POSITION: hillside

ORIENTATION: southwest

ELEVATION: 330 metres above sea level.

TRAINING SYSTEM: classic guyot

SOIL: pH-acid soil composed of yellow-orange marine sands

HARVEST PERIOD: first half of October

VINIFICATION

*Selective harvest and further selective sorting in the cellar
Destemming-crushing*

*Classic fermentation in stainless steel tanks with pumping
over and rack and return*

AVERAGE LENGTH OF MACERATION: 26 days

Malolactic fermentation the following spring in oak cooperage

ELEVAGE: 48 months in 25 hl Slavonian oak casks

POTENTIAL FOR AGEING: over 30 years



TENUTE SELLA
1 6 7 1

San Sebastiano allo Zoppo

D.O.C. LESSONA



A name symbolic of Lessona and its history. The San Sebastiano allo Zoppo hill has been planted with vines since 1436. From these grapes—in this historical vineyard, with its old Nebbiolo and Vespolina trunks—comes a wine that unerringly reveals the elegance and depth of the Lessona soil.

VARIETIES: Nebbiolo 85%, Vespolina 15%

FIRST YEAR OF PRODUCTION: 1993

PRODUCTION ZONE: Upper Piedmont, on a single hill, planted since 1436 and situated in the highest part of the township of Lessona

VINEYARD CHARACTERISTICS

AVERAGE AGE OF VINES IN PRODUCTION: 75 years

POSITION: hillside

ORIENTATION: southwest

ELEVATION: 330 metres above sea level

TRAINING SYSTEM: classic guyot

SOIL: pH-acid soil composed of yellow-orange marine sands

HARVEST PERIOD: first half of October

VINIFICATION

selective harvest and further selective sorting in the cellar

Destemming-crushing

Classic fermentation in stainless steel tanks

with pumping over and rack and return

AVERAGE LENGTH OF MACERATION: 25 days

Malolactic fermentation the following spring in oak cooperage

ELEVAGE: 24 months in 25 hl Slavonian oak casks

and 12 months in Allier oak tonneaux

POTENTIAL FOR AGEING: over 30 years



TENUTE SELLA
1 6 7 1

Orbello

D.O.C COSTE DELLA SESIA



Our version of a "family wine" with Nebbiolo, Vespolina and a touch of Cabernet Sauvignon from younger vineyards. Pleasing and crisp, it cedes none of the refinement that we aim for in our wines

VARIETIES: Nebbiolo 85%, Croatina 5%, Vespolina 5%, Cabernet Sauvignon 5%

FIRST YEAR OF PRODUCTION: 1980

PRODUCTION ZONE: Upper Piedmont, in the Sella vineyards situated in the townships of Villa del Bosco, Brusnengo and Lessona

VINEYARD CHARACTERISTICS

AVERAGE AGE OF VINES IN PRODUCTION: 45 years

POSITION: hillside

ORIENTATION: southwest / southeast

ELEVATION: 270-350 metres above sea level

TRAINING SYSTEM: classic guyot

SOIL: pH-acid soil composed of red porphyritic sands of volcanic origin and yellow-orange marine sands

HARVEST PERIOD: beginning of October

VINIFICATION

Destemming-crushing

Classic fermentation in stainless steel tanks with pumping over and rack and return

AVERAGE LENGTH OF MACERATION: 10 days

Malolactic fermentation the following spring in oak cooperage

ELEVAGE: 12 months in 50 hl Slavonian oak casks

POTENTIAL FOR AGEING: over 10 years



**BIRRERIA ARTIGIANA
VALLECELLIO**

Since 2005



OUR SPECIAL BEERS



CASTAGNA

Chestnut Beer

From the traditional recipe, based on malted barley, we add dry chestnuts and flavored yeast to give easily recognizable flavor and aroma. The chestnut beer would pair perfectly with raw meats, cheeses and tasty foods.

Alcohol 5,9 %



ANNIVERSARIO

Anniversary Beer

It is a low fermented beer, whose structure is based on natural mountain thyme. It is refreshing and light.

Alcohol 4,5 %



RISO

White Rice Beer

The white rice beer, also named "Bianca"(white) or "Cruda"(raw) because of its colour and ingredients. The recipe uses high quality toasted rice, malted barley, orange peel and coriander seeds. It is particularly light and refreshing, ideal for appetizers and starters.

Alcohol 5,0%



RISO AMBRATA

Dark Rice Beer

The dark rice beer is the most iconic Vallecchio product. It is produced with "Baraggia" black rice (one of the most important Italian areas for rice production) and it is flavored with orange peel and "erba bianca" (white herb), grows spontaneously in the mountains of Valsesia.

Alcohol 4,5%



**BIRRERIA ARTIGIANA
VALLECELLIO**

Since 2005



OUR CLASSICAL BEERS



CHIARA Pilsner

It is light, refreshing and a low fermented beer recipe that follows the most popular Central European tradition. We produce it using mountain spring water, malted barley and hops only. Alcohol 4,5%



BIANCA White Beer

It is made of wheat and its recipe re-interprets the Belgian tradition. We add orange peel and coriander to give a highly refreshing taste, Alcohol 4,5%



Monterosa

The name is taken from the namesake mountain, which dominates the Valsesia panorama. It has a fruity and gentle taste with particular caramel undertones. Alcohol 4,8 %



**BIRRERIA ARTIGIANA
VALLECCHIO**

Since 2005



OUR GLUTEN FREE BEERS



LA CASTANEA

From the traditional recipe, based on malted barley, we add dry chestnuts and flavored yeast to give easily recognizable flavor and aroma. The chestnut beer would pair perfectly with raw meats, cheeses and tasty foods. Alcohol 5,9 %



LA MONDINA

The recipe uses high quality toasted rice, malted barley, orange peel and coriander seeds. It is particularly light and refreshing, ideal for appetizers and starters. Alcohol 5,0%



LA MONDINA ROSSA

A red beer where the aroma of hops is dominant, softened by the presence of red rice(20%), connoting it with strong character but easy drinking, suitable for any occasion. Alcohol 5,0 %

Stagionati di Vacca

CASEIFICIO ALTA VALSESIA



TOMA TIPICA VALSESIANA DI PIODE

STAGIONATURA: 20 GG

STAGIONATURA: 60 GG

STAGIONATURA: OLTRE 120 GG

INGREDIENTI: LATTE, SALE, CAGLIO, FERMENTI LATTICI

STAGIONATURA: 20 GG - 60 GG - OLTRE 120 GG

TMC: 90 GG

PEZZATURA: 3000 - 5000 GR



TOMA LATTE CRUDO

INGREDIENTI: LATTE CRUDO, SALE, CAGLIO, FERMENTI LATTICI

STAGIONATURA: 40 - 60 GG

TMC: 90 GG

PEZZATURA: 1500 GR

TOMA MONTE ROSA

INGREDIENTI: LATTE, SALE, CAGLIO, FERMENTI LATTICI

STAGIONATURA: ALMENO 60 GG

TMC: 90 GG

PEZZATURA: 5000 GR





MEZZANINO

INGREDIENTI: LATTE, SALE, CAGLIO,
FERMENTI LATTICI
STAGIONATURA: 30 GG
TMC: 60 GG
PEZZATURA: 1000 GR

DOLCE VALSESI

INGREDIENTI: LATTE, SALE, CAGLIO,
FERMENTI LATTICI
STAGIONATURA: 20 GG
TMC: 60 GG
PEZZATURA: 500 GR



PIODINI NATURALI

INGREDIENTI: LATTE, SALE, CAGLIO,
FERMENTI LATTICI
STAGIONATURA: 15 - 25 GG
TMC: 60 GG
PEZZATURA: 250-500 GR



BLU VALSESI

INGREDIENTI: LATTE, SALE, CAGLIO, FERMENTI LATTICI
STAGIONATURA: 45 GG
TMC: 60 GG
PEZZATURA: 1000 GR



PIODINI AROMATIZZATI GINEPRO-TIMO-PEPE NERO-PEPERONCINO

INGREDIENTI: LATTE, SALE, SPEZIE, CAGLIO,
FERMENTI LATTICI
STAGIONATURA: 25 GG
TMC: 60 GG
PEZZATURA: 500 GR



*Stagionati
di Capra*



TOMA DI CAPRA

INGREDIENTI: LATTE CAPRINO, SALE, CAGLIO,
FERMENTI LATTICI
STAGIONATURA: 50 GG
TMC: 90 GG
PEZZATURA: 2000 GR



CAPROTTO

INGREDIENTI: LATTE CAPRINO, SALE, CAGLIO,
FERMENTI LATTICI
STAGIONATURA: 30 GG
TMC: 60 GG
PEZZATURA: 1000 GR



BRUTTONE DI CAPRA (LAVORAZIONE LATTICA)

INGREDIENTI: LATTE CAPRINO, SALE, CAGLIO,
FERMENTI LATTICI
STAGIONATURA: 30 GG
TMC: 30 GG
PEZZATURA: 300 GR



TOMINO DI CAPRA

INGREDIENTI: LATTE CAPRINO, SALE, CAGLIO,
FERMENTI LATTICI
STAGIONATURA: 25 GG
TMC: 90 GG
PEZZATURA: 500 GR



TOMA MISTO CAPRA (MIN. 30% LATTE DI CAPRA)

INGREDIENTI: LATTE VACCINO 70%, LATTE
CAPRINO 30%, SALE, CAGLIO, FERMENTI LATTICI
STAGIONATURA: 6 MESI
TMC: 90 GG
PEZZATURA: 4500 GR



BLU VALSESI DI CAPRA

INGREDIENTI: LATTE CAPRINO, SALE, CAGLIO,
FERMENTI LATTICI
STAGIONATURA: 60 GG
TMC: 40 GG
PEZZATURA: 1000 GR



CORNO BIANCO DI CAPRA

INGREDIENTI: LATTE CRUDO CAPRINO, SALE,
CAGLIO, FERMENTI LATTICI
STAGIONATURA: 30 GG
TMC: 90 GG
PEZZATURA: 1000 GR





RICOTTA

INGREDIENTI: SIERO LATTE, SALE, ACIDO CITRICO
DATA SCAD: 6 GG
PEZZATURA: 300 GR



RICOTTA DI CAPRA

INGREDIENTI: SIERO LATTE CAPRINO, SALE, ACIDO CITRICO
DATA SCAD: 6 GG
PEZZATURA: 300 GR



MASUCC

INGREDIENTI: LATTE, SALE, CAGLIO, FERMENTI LATTICI
DATA SCAD: 6 GG
PEZZATURA: 500 GR



VACIÀRIN

INGREDIENTI: LATTE, SALE, CAGLIO, FERMENTI LATTICI
DATA SCAD: 6 GG
PEZZATURA: 700 GR



CRESCENZA DI PIODE

INGREDIENTI: LATTE, SALE, CAGLIO, FERMENTI LATTICI
DATA SCAD: 6 GG
PEZZATURA: 300 GR



CRESCENZA DI CAPRA

INGREDIENTI: LATTE CAPRINO, SALE, CAGLIO, FERMENTI LATTICI
DATA SCAD: 6 GG
PEZZATURA: 300 GR



RATIN

INGREDIENTI: LATTE, SALE, CAGLIO, FERMENTI LATTICI
DATA SCAD: 6 GG
PEZZATURA: 250 GR



RATIN DI CAPRA

INGREDIENTI: LATTE CAPRINO, SALE, CAGLIO, FERMENTI LATTICI
DATA SCAD: 6 GG
PEZZATURA: 250 GR



ROBIOLA ROSATELLA

INGREDIENTI: LATTE, SALE, CAGLIO, FERMENTI LATTICI
DATA SCAD: 6 GG
PEZZATURA: 300 GR



BURRO MONTE ROSA

INGREDIENTI: MATERIA GRASSA MINIMA 82%
DATA SCAD: 60 GG
PEZZATURA: 250 - 500 - 1000 GR



LATTE FRESCO PASTORIZZATO

INGREDIENTI: LATTE INTERO DI MONTAGNA
DATA SCAD: 6 GG
PEZZATURA: 1 LT



PANNA FRESCA

INGREDIENTI: SIERO DI LATTE
DATA SCAD: 20 GG
PEZZATURA: 280 ML

Yogurt



YOGURT 125 GR



YOGURT 250 GR



YOGURT 1000 GR

INGREDIENTI: LATTE, FERMENTI LATTICI, MARMELLATA
DATA SCAD: 25 GG
PEZZATURA: 125 GR, 250 GR, 1000 GR
GUSTI ASSORTITI: NATURALE, MIRTILLO,
FRUTTI DI BOSCO, PESCA, ALBICOCCA, AGRUMI,
VANIGLIA, STRACCIATELLA, CEREALI, MIELE.

Gelati



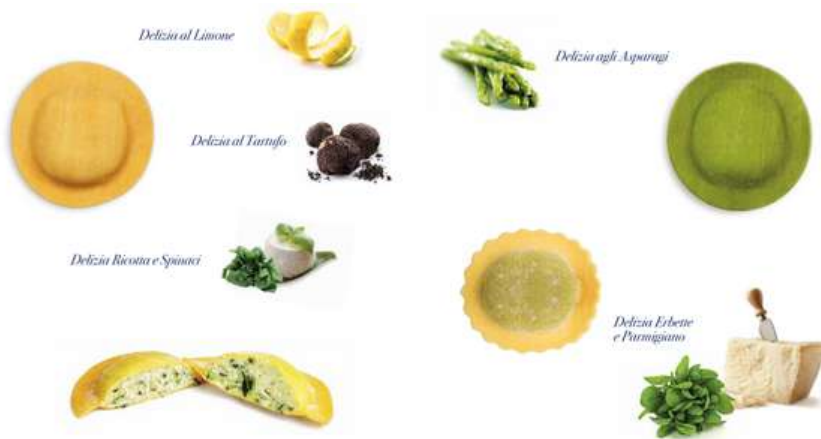
GELATI 200 GR



GELATI 800 GR

INGREDIENTI: LATTE, PANNA, ZUCCHERI, GUSTI
DATA SCAD: 60 GG
PEZZATURA: 200 GR, 800 GR
GUSTI ASSORTITI: FIORDILATTE, CIOCCOLATO,
NOCCIOLA, CREMA, MIRTILLO.



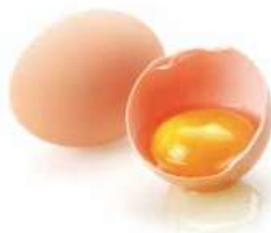




Tagliatelle medie
 HANDMADE NEST



Tagliolini
 HANDMADE NEST



Pappardelle
 HANDMADE NEST

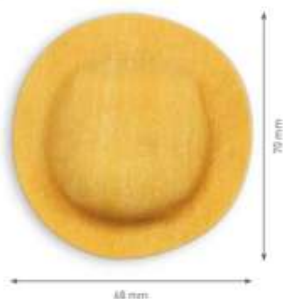


Spaghetti alla Chitarra
 HANDMADE NEST

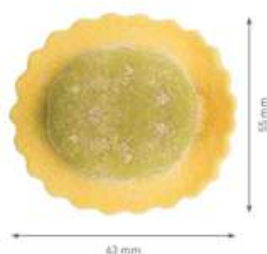


Sfoglia lasagna

Delizia



Delizia



Mezzaluna



Quadrone



Tortellone



Triangolo



Saccottino



Gnocchi di patate



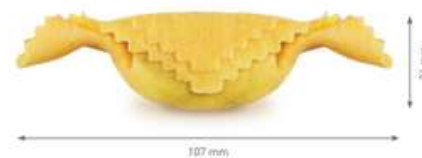
Gnocchi pallina



Conchiglia



Caramella





Tagliatelle medie
HANDMADE NEST



Tagliolini
HANDMADE NEST



Pappardelle
HANDMADE NEST

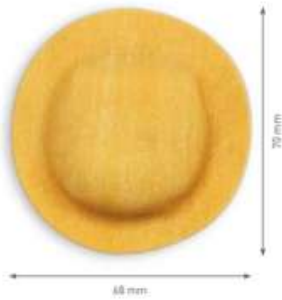


Spaghetti alla Chitarra
HANDMADE NEST

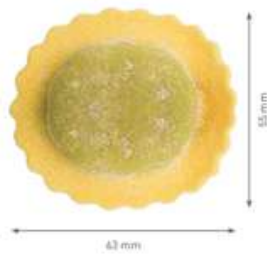


Sfoglia lasagna

Delizia



Delizia



Mezzaluna



Quadrone



Tortellone



Triangolo



Saccottino



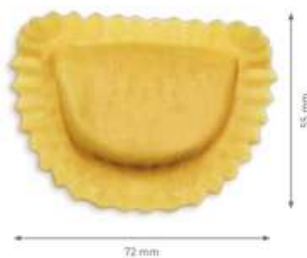
Gnocchi di patate



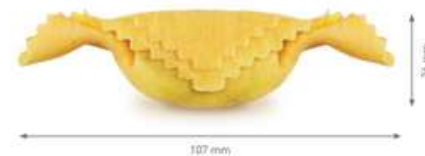
Gnocchi pallina



Conchiglia



Caramella





100% Natural food

Working from our farms and companies in Italy and the UK, our team have created a gourmet range of unique ready-to-make products that are both gluten free and full of flavour.

Our range includes both conventional and organic products. All of our products are always free of colourants, additives and preservatives without compromising on taste or quality.

We never use any GMO products.

Our goal is to help you discover great tasting, nutritious healthy foods that can become part of your everyday diet.

Primavera foods

Primavera Foods is a company born out of a long tradition in farming and food processing.



LeVoglie

Organic, gourmet.

Traditional Italian rice, cereals, vegetables and legumes

Our farms span the whole of Italy, region by region, where we grow unique rices, grains, legumes and vegetables. Our production processes allow our products to maintain the full nutritional value and health properties of the raw materials we use.



A story about knowledge, labour and a family tradition that finds in taste its happy ending and behind which lies a whole universe to be discovered.

We bring to the world - directly from the crops to the dinner table - experiences to live and share.

Our select rice is born from the fields of the Aramino farmstead in Vercelli, which we cultivate from 1919 and whose origins date back to the Roman Empire.



LeVoglie

Organic, gourmet.

Rice line

Carnaroli, Arborio, Baldo,
Roma, Ribe, Sushi, Black Rice,
Red Rice



Gourmet **Risotto** line

Artichokes, Asparagus, Red Chicory, Pepper,
Porcini Mushroom, Nettle, Curry, Leek, Saffron,
Truffle

Organic **Risotto** line

Tomatoes and Basil, Broccoli, Vegetables, Porcini
Mushroom, Nettle, Courgette, Pepper, Spinach



I.G.P. **Risotto** line

Sweet Onion with "Cipolla Rossa di Tropea I.G.P.",
Red Chicory with "Radicchio di Chioggia I.G.P.",
Crispy Pepper with "Peperoni di Senise I.G.P.",
Cherry Tomato with "Pomodoro di Pachino"

Gourmet and Organic **Soups** line

Toscana Soup, Veneta Soup, Extra Legumes Soup,
Mediterranean Soup



LeVoglie

Organic, gourmet.

naturalia

RISO, RISAIE E RISOTTI



DAMOTTI



Entirely handmade by combining a white and a cocoa shortcrust. There isn't one the same as another, Damotti are a wonderful and mouth-watering example of integration.

INGREDIENTS

*WHEAT flour (Italian origin), *BUTTER, **cane sugar, *pasteurised EGG, **cocoa powder (2%) (**cocoa powder, acidity corrector: potassium carbonate), *whole MILK, salt.
*organic product **organic and fair trade product

OIL AND COCOA BARABITT



Where today our biscuits are made, there once stood the Correctional Institute for those difficult boys who were called 'barabitt' in dialect. These brats have remained in our history, but today they are just pastries to be savoured on any occasion in this dairy-free version, characterised by the lightness of oil and the deliciousness of cocoa.

INGREDIENTS

*WHEAT flour (Italian origin), *SOY drink, *corn-germ oil (15%), **cane sugar, *wholegrain OATS flour (13%), *corn flour, **dark chocolate (cocoa: 45% minimum) (**cane sugar, **cocoa paste, **cocoa butter, emulsifier: **SOYA lecithin, **vanilla extract), **cocoa powder (4%) (**cocoa powder, acidity corrector: potassium carbonate), raising agent: sodium bicarbonate, *corn starch, acidity adjuster: citric acid, salt.
*organic product **organic and fair trade product

Available in formats: mini (50 g), regular (200 g) and maxi (500 g, no pack)

RICE AND CORN BARABITT



Where today our biscuits are made, there once stood the Correctional Institute for those difficult boys who were called 'barabitt' in dialect. These brats have remained in our history, but today they are just pastries to be savoured on any occasion in this version without wheat flour, characterised by the fragrance of rice flour and the scent of Piedmontese maize flour.

INGREDIENTS

**Rice flour (non-EU origin), *Piedmontese corn flour, **cane sugar, *pasteurised EGG, **cocoa butter, *BUTTER, raising agent: sodium bicarbonate, *corn starch, acidity corrector: citric acid.
*organic product **organic and fair trade product

Available in formats: mini (50 g), regular (200 g) and maxi (500 g, no pack)



COOKIES



Irresistible and fragrant shortcrust with extra dark chocolate chips. A pleasure for every moment of the day.

INGREDIENTS

*WHEAT flour (Italian origin), *BUTTER, **cane sugar, **dark chocolate (cocoa: 45% minimum) (**cane sugar, **cocoa paste), **cocoa butter, *emulsifier: SOYA lecithin, **vanilla extract), *pasteurised EGG, raising agent: sodium bicarbonate, *corn starch, acidity corrector: citric acid. *organic product **organic and fair trade product

Available in formats: mini (50 g), regular (200 g) and maxi (500 g, no pack)

DOUBLE CHOCOLATE COOKIES



Even more mouth-watering than their white version, the result is a concentrated of glutony that is hard to resist. A don't miss for chocolate lovers.

INGREDIENTS

*WHEAT flour (Italian origin), *BUTTER, **cane sugar, *pasteurised EGG, **dark chocolate (cocoa: 45% minimum) (**cane sugar, **cocoa paste, **cocoa butter, emulsifier: *SOYA lecithin, **vanilla extract), **cocoa powder (**cocoa powder, acidity corrector: potassium carbonate), raising agent: sodium bicarbonate, *corn starch, acidity corrector: citric acid. *organic product **organic and fair trade product

Available in formats: mini (50 g), regular (200 g) and maxi (500 g, no pack)

RICE COOKIES



Delicious and with more than 50% fair-trade ingredients, fragrant and scented thanks to Thai rice flour.

INGREDIENTS

Rice flour (28%) (non-EU origin), *BUTTER, **cane sugar, *WHEAT flour (Italian origin), **dark chocolate (cocoa: 45% minimum) (cane sugar, **cocoa paste, **cocoa butter, emulsifier: *SOYA lecithin, **vanilla extract), *pasteurised EGG, raising agent: sodium bicarbonate, *corn starch, acidity corrector: citric acid. *organic product **organic and fair trade product

Available in formats: mini (50 g), regular (200 g) and maxi (500 g, no pack)

CHOCO-COCO COOKIES



Cocoa, chocolate, coconut all fair trade supply chains: irresistible!

INGREDIENTS

*WHEAT flour (Italian origin), **cane sugar, *BUTTER, **rice flour, *pasteurised EGG, **desiccated coconut, *coconut oil, **dark chocolate (cocoa: 45% minimum) (cocoa: 45% minimum) (**cane sugar, **cocoa paste, **cocoa butter, emulsifier: *SOYA lecithin, **vanilla extract), **cocoa powder (**cocoa powder, acidity corrector: potassium carbonate), raising agent: sodium bicarbonate, *corn starch, acidity corrector: citric acid. *organic product **organic and fair trade product

Available in formats: mini (50 g), regular (200 g) and maxi (500 g, no pack)



POLENTINE



Traditional Piedmontese pastry biscuit, unique with Piedmontese corn flour and its sun shape.

INGREDIENTS

*WHEAT flour (Italian origin), **cane sugar, *BUTTER, *Piedmontese corn flour (14%), *pasteurised EGG, raising agent: sodium bicarbonate, *corn starch, acidity adjuster: citric acid.
*organic product **organic and fair trade product

Available in formats: regular (200 g) and maxi (500 g, no pack)

CASTAGNOLE



Castagna is the Italian name for "chestnut"... there could be no other name for this chestnut flour-based shortcrust, flavoured with chestnut honey... so fragrant and natural

INGREDIENTS

*Piedmontese CHESTNUTS flour (25%) (Italian origin), *WHEAT flour, *BUTTER, **cane sugar, *pasteurised EGG, *chestnuts honey (0,5%), raising agent: sodium bicarbonate, *corn starch, acidity adjuster: citric acid.
*organic product **organic and fair trade product

Available in formats: regular (200 g) and maxi (500 g, no pack)

BICCIOLANI



Biciolani are traditional Piedmontese biscuits, characterised by cinnamon aroma. We have revisited them by adding oats flour and a delicate orange essence. It is a mouth-watering biscuit that melts in your mouth. Ideal at tea time.

INGREDIENTS

*WHEAT flour (Italian origin), *BUTTER, **cane sugar, *wholegrain OATS flour (15%), *pasteurised EGG, *natural orange extract, *cinnamon, raising agent: sodium bicarbonate, *corn starch, acidity adjuster: citric acid.
*organic product **organic and fair trade product

Available in formats: regular (200 g) and maxi (500 g, no pack)

EMMA'S BISCUIT



Il Biscottone di Emma is a tribute to our 100-year-old fellow citizens of Verbania, who loved the traditional breakfast of cappuccino and biscuits to dunk. That is how this delicacy was created, with a rich blend of organic ingredients, to give you a delicious breakfast every morning.

INGREDIENTS

*OATS flour (10%) (Italian origin), **cane sugar, *pasteurised EGG, *wholegrain OATS flour (10%), *corn starch, *BUTTER, *extra virgin olive oil (4%), *corn-germ oil, *Lago Maggiore honey, raising agent: sodium bicarbonate, *corn starch, acidity adjuster: citric acid, *whole MILK.
*organic product **organic and fair trade product

Available in formats: mini (50g), regular (200 g) and maxi (500 g, no pack)



GALEOTTE



A play on words (galeotto is the Italian word for convict) for a biscuit produced as part of a project to support the employment of people with justice problems. Made with wholemeal flour only from an Italian organic supply chain and with the unmistakable scent of cinnamon and lemon. This version is made with organic corn-germ oil.

INGREDIENTS

*WHEAT flour (Italian origin), **cane sugar, *wholegrain WHEAT flour (14%), *BUTTER, *pasteurised EGG, *corn-germ oil (5%), *natural lemon extract, *cinnamon, *organic product **organic and fair trade product

Available in formats: regular (200 g) and maxi (500 g, no pack)

ROLLED OATS GALEOTTE



A play on words (galeotto is the Italian word for convict) for a biscuit produced as part of a project to support the employment of people with justice problems. Made with wholemeal flour only from an Italian organic supply chain and with the unmistakable scent of cinnamon and lemon. This version is made with finely ground oat flakes.

INGREDIENTS

WHEAT flour* (Italian origin), cane sugar**, BUTTER*, wholegrain WHEAT flour (10%)*, rolled OATS (10%)*, pasteurized EGG*, natural lemon extract*, cinnamon*, *organic product **organic and fair trade product

Available in formats: mini (50 g), regular (200 g) and maxi (500 g, no pack)

WHOLEGRAIN BACI DI DAMA



Our signature biscuits: baci di dama.

The formula is the traditional one: almond flour, butter, cane sugar. We have added whole grain wheat flour to this version for a rustic, authentic taste.

INGREDIENTS

*Sicilian ALMOND flour (20%) (Italian origin), *BUTTER, *WHEAT flour, *whole grain WHEAT flour (13%), **cane sugar, **extra dark chocolate (cocoa: 56% minimum) (**brown sugar, **cocoa paste, **cocoa butter, **vanilla extract), *whole MILK, *organic product **organic and fair trade product

Available in formats: mini (50 g), regular (200 g) and maxi (500 g, no pack)

SPELT BACI DI DAMA



Our signature biscuits: baci di dama.

The formula is the traditional one: almond flour, butter, cane sugar. To this version we have added wholegrain spelt flour, for a more elegant and delicate taste.

INGREDIENTS

*Sicilian ALMOND flour (20%) (Italian origin), *BUTTER, **cane sugar, *WHEAT flour, *wholegrain SPELT flour (14%), **extra dark chocolate (cocoa: 56% minimum) (**brown sugar, **cocoa paste, **cocoa butter, **vanilla extract), *whole MILK, *organic product **organic and fair trade product

Available in formats: regular (200 g) and maxi (500 g, no pack)



OAT AND COCOA BACI DI DAMA



Our signature biscuits: baci di dama. The formula is the traditional one: almond flour, butter, brown sugar. To this version, we have added wholemeal oats flour and cocoa, for a more mouth-watering, richer flavour.

INGREDIENTS

*Sicilian ALMOND flour (20%) (Italian origin), **BUTTER, **cane sugar, *wholegrain OATS flour (12%), *WHEAT flour (12%), **extra dark chocolate (cocoa: 56% minimum) (**cane sugar, **cocoa paste, **cocoa butter, **vanilla extract), *whole MILK, **cocoa powder (2.5%) (**cocoa powder, acidity corrector: potassium carbonate).
*organic product **organic and fair trade product

Available in formats: mini (50 g), regular (200 g) and maxi (500 g, no pack)

VEGAN BACI DI DAMA



We wanted our signature biscuits to really be for everyone, and developed a new recipe with 100% plant-based ingredients!

INGREDIENTS

*Sicilian ALMOND flour (Italian origin), **cane sugar, *SOY-based drink, *corn starch, *WHEAT flour, *coconut oil, **extra dark chocolate (cocoa 56% minimum) (**cane sugar, **cocoa paste, **cocoa butter, **vanilla extract), raising agent: sodium bicarbonate, acidity corrector: citric acid.
*organic product **organic and fair trade product

Available in formats: regular (200 g) and maxi (500 g, no pack)

STELLE ALL'ARANCIA



Light orange biscuits with an unmistakable star shape. Quoting the last verse of Dante's Inferno, 'and thence we came forth to see again the stars', it is meant to symbolise the path to redemption of the inmates involved in our project, whose work is meant to be an instrument for affirming a new identity, made up of collaboration, goals and responsibility.

INGREDIENTS:

*WHEAT flour (Italian origin), *BUTTER, **cane sugar, *pasteurised EGG, *natural orange extract, raising agent: sodium bicarbonate, *corn starch, acidity adjuster: citric acid.
*organic product **organic and fair trade product

Available in formats: regular (200 g) and maxi (500 g, no pack)

SMALL SIZE FOR A BIG TASTE

9 selected recipes, pocket size

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