



Cascina profumo

**WINES
CATALOG
2023**



A FAMILY HISTORY

Cascina Perfumo is born in 1953, thanks to Aldo Perfumo. He bought a small property in the southwest of the municipal area of Nizza Monferrato. The initial core consisted of a colonial house, a small stable, the cellar, a small porch, 2 hectares of fields in the valley and 1,5 hectares of vineyards of Barbera adjacent to the farmhouse. By the late 1970s, Cascina Perfumo had an area of about seven hectares of vineyards almost entirely planted with Barbera and passed under the leadership of Luigi and his wife Pieranna.

During the years, the winery is expanded with new cellar rooms and new vineyards, definitively determining its winemaking vocation, particularly for Barbera.

With the new millennium, Marco, Roberto and Simone continue the family tradition for what is not just a trade but a way of life.

Cascina Perfumo today has 20 hectares of vineyards in a single body, mostly located within the prestigious Cru Villalta between the towns of Nizza Monferrato and Calamandrana.

CRU Villalta



ENOGEA'S
CRU
BARBERA D'ASTI
Guaranteed and Controlled Appellation of Origin
SUPERIORE
NIZZA
Production Zone

Alessandro Masnaghetti Editore



Our strengths

Cascina Perfumo today has 20 hectares of vineyards in a single body, mostly located within the prestigious Cru Villalta, devoted to the production of nizza d.o.c.g., between the towns of Nizza Monferrato and Calamandrana.

There is no lack of willingness to discover and broaden horizons; in fact, a great deal of wine rediscovery work is carried out through experiments on native grape varieties, with alternative wine projects.

Thanks to its privileged geographic location and desire for growth, Cascina Perfumo strongly believes in the potential of wine tourism by placing hospitality, tasting and good living at the forefront, which can be summarized in a single concept: WINE HEALTHING.

Sustainability in Cascina Perfumo means use of agronomic practices that lower the use of chemicals in the vineyard and clean energy through photovoltaics; limiting machinery movements in the vineyard; use of KMO products for tastings; and timely order management.





Our red wines

NIZZA D.O.C.G.



TECHNICAL SPECIFICATIONS

Type: Stille red wine

Variety: Barbera 100%

Production area: Italy - Nizza Monferrato

Bottle size: 75 cl, Magnum 1,5 lt, Jéroboam 3 lt

Range of alcohol content: 14,5 - 15,5% Vol.

Serving temperature: 18° C



VINIFICATION

Manual harvest, fermentation in steel tanks at a temperature of 26°C. Complete malolactic fermentation and 24-month ageing in oak and steel barrels.



TASTING NOTES

Ruby red color, intense, complex, fine, vinous and fruity with spicy and ethereal notes. The taste is dry, warm and soft, fresh, quite savory, balanced and persistent.



TECHNICAL SPECIFICATIONS

Type: Still red wine

Variety: Barbera 100%

Production area: Italy - Nizza Monferrato

Bottle size: 75 cl, Magnum 1,5 lt

Range of alcohol content: 15 - 16% Vol.

Serving temperature: 18° C



VINIFICATION

Manual harvest, fermentation in steel tanks at a temperature of 26°C. Complete malolactic fermentation and 14-month ageing in new and used barriques.



TASTING NOTES

Intense ruby red color, on the nose it is complex, intense, vinous, fruity, spicy and toasted. The taste is dry, warm, soft, balanced and persistent.



BARBERA D'ASTI SUPERIORE D.O.C.G.



TECHNICAL SPECIFICATIONS

Type: Still red wine

Variety: Barbera 100%

Production area: Italy - Nizza Monferrato

Bottle size: 75 cl

Range of alcohol content: 13,5 - 14,5% Vol.

Serving temperature: 18° C

VINIFICATION

Manual harvest, fermentation in steel tanks at a temperature of 26°C. Complete malolactic fermentation and subsequent 10-month ageing in steel tanks.

TASTING NOTES

Ruby red color, intense and complex, fine, vinous and fruity with a floral note. The taste is dry, warm, soft and fresh with a good balance.



TECHNICAL SPECIFICATIONS

Type: Lively red wine

Variety: Barbera 90%, Freisa 10%

Production area: Italia - Nizza Monferrato

Bottle size: 75 cl

Range of alcohol content: 12,5 - 13,5% Vol.

Serving temperature: 16° C

VINIFICATION

Manual harvest, almost complete fermentation in steel tanks at a temperature of 26°C. Subsequent refermentation and bottling in spring.

TASTING NOTES

Slightly lively, with a ruby red color, the nose is intense, quite complex and fruity. The taste is dry, quite warm and soft, vinous and fruity.



FREISA D'ASTI SUPERIORE D.O.C.G.



TECHNICAL SPECIFICATIONS

Type: Still red wine

Variety: Freisa 100%

Production area: Italy - Nizza Monferrato

Bottle size: 75 cl

Range of alcohol content: 35,5 - 14,5% Vol.

Serving temperature 18° C

VINIFICATION

Manual harvest, fermentation in steel tanks at a temperature of 26°C. Complete malolactic fermentation and 12-month ageing in 500-liter tonneaux with medium-toasted Allier woods.

TASTING NOTES

Ruby red color with garnet highlights, intense and complex, vinous and fruity, toasted with a light herbaceous note. In the mouth it is dry, warm, quite tannic, balanced and intense.

TECHNICAL SPECIFICATIONS

Type: Lively red wine

Variety: Freisa 100%

Production area: Italy - Nizza Monferrato

Bottle size: 75 cl

Range of alcohol content: 12,5 - 13,5% Vol.

Serving temperature: 15° C

VINIFICATION

Manual harvest, almost complete fermentation in steel tanks at a temperature of 24°C. Subsequent refermentation and bottling in spring.

TASTING NOTES

Slightly lively, ruby red color, quite intense, fine and fruity. The taste is dry, quite soft and tannic.



FREISA D'ASTI D.O.C.G.

ROSÉ WINE



TECHNICAL SPECIFICATIONS

Type: Still rosé wine

Variety: Albarossa 100%

Production Area: Italy - Nizza Monferrato

Bottle size: 75 cl

Range of alcohol content: 12 -13% Vol.

Serving temperature: 10° C

VINIFICATION

Manual harvest, short maceration and fermentation in steel tanks at low temperature. 8-month ageing in steel tanks.

TASTING NOTES

Light pink color, quite intense, fruity and mineral. The taste is dry, fresh, quite soft and savory.

TECHNICAL SPECIFICATIONS

Type: Still red wine

Variety: Dolcetto 100%

Production area: Italy - Nizza Monferrato

Bottle size: 75 cl

Range of alcohol content: 12 - 13% Vol.

Serving temperature: 18° C

VINIFICATION

Manual harvest, fermentation in steel tanks at a temperature of 25°C. Complete malolactic fermentation and subsequent 6-month ageing in steel tanks

TASTING NOTES

Ruby red color, quite intense and complex, fruity and mineral. On the palate dry, quite warm and tannic, savory and quite persistent.



MONFERRATO DOLCETTO D.O.C.



OUR WHITE WINES

CHARDONNAY PIEMONTE D.O.C.



TECHNICAL SPECIFICATIONS

Type: Still white wine

Variety: Chardonnay 100%

Production area: Italy - Nizza Monferrato

Bottle size: 75 cl

Range of alcohol content: 13 -14% Vol.

Serving temperature: 8° C

VINIFICATION

Manual harvest, with crushing and immediate pressing, low temperature fermentation in steel tanks. Aging for 6 months in lightly toasted oak barrels with steam-bent staves.

TASTING NOTES

Golden yellow color, intense and quite complex, floral, fruity and slightly toasted. On the palate dry, warm, savory and persistent.

TECHNICAL SPECIFICATIONS

Type: Still white wine

Variety: Chardonnay 100%

Production area: Italy - Nizza Monferrato

Bottle size: 75 cl

Range of alcohol content: 12,5 - 13,5% Vol.

Serving temperature: 8° C

VINIFICATION

Manual harvest, fermentation in steel tanks at low temperature and short ageing in steel tanks before bottling.

TASTING NOTES

Straw yellow color, the nose is quite intense, floral and mineral. In the mouth it is dry, quite warm and soft, quite savory and intense.



CHARDONNAY PIEMONTE D.O.C.

CORTESE DELL'ALTO MONFERRATO
D.O.C.G.



TECHNICAL SPECIFICATIONS

Type: Still white wine

Variety: Cortese 100%

Production area: Italy - Nizza Monferrato

Bottle size: 75 cl

Range of alcohol content: 12 -13% Vol.

Serving temperature: 10° C

VINIFICATION

Manual harvest, short maceration on the skins and low temperature fermentation in steel tanks. Short period of ageing of about 4 months in steel tanks and subsequent bottling

TASTING NOTES

Straw yellow color, the nose is quite intense, fine and floral, the taste is dry, fresh and savory, quite persistent.

TECHNICAL SPECIFICATIONS

Type: Sparkling sweet white wine

Variety: Moscato 100%

Production area: Italy - Nizza Monferrato/ Calamandrana

Bottle size: 75 cl

Range of alcohol content: 5 - 6% Vol.

Serving temperature: 6-8° C

VINIFICATION

Manual harvest, mashing and partial fermentation in steel tanks at low temperature

TASTING NOTES

Sparkling, straw yellow color, quite fine and aromatic. In the mouth it is sweet, fresh, intense and persistent.



PARTIALLY FERMENTED MUST



TECHNICAL SPECIFICATION

Type: Sparkling white wine

Variety: Chardonnay 50%, Pinot nero 50%

Production area: Italy - Nizza Monferrato

Bottle size: 75 cl

Range of alcohol content: 12 - 13% Vol.

Serving temperature : 7° C

VINIFICATION

Very early and manual harvest, fermentation in steel tanks at a temperature of 15°C. Subsequent draft, refermentation and ageing in bottle for at least 30 months.

TASTING NOTES

Of a beautiful straw yellow color, with quite fine, numerous and persistent bubbles. The nose is fine and fragrant, in the mouth it is fresh, balanced and quite persistent.

TECHNICAL SPECIFICATIONS

Type: Sparkling rosé wine

Variety: Chardonnay 50%, Pinot nero 50%

Production area: Italy - Nizza Monferrato/ Calamandrana

Bottle size: 75 cl

Range of alcohol content: 12 - 13% Vol.

Serving temperature: 7° C

VINIFICATION

Very early and manual harvest, fermentation in steel tanks at a temperature of 15°C. Subsequent draft, refermentation and ageing in bottle for at least 30 months.

TASTING NOTES

Pale pink color, with fine, numerous and persistent bubbles. On the nose it is fragrant and on the palate it is fresh, balanced and persistent.





Cascina profumo

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