



BARBARESCO DOCG RISERVA • TERA MIA



From the Nebbiolo grapes produced at Bric Montersino (San Rocco Seno d'Elvio) our Barbaresco wine is obtained. After two years of aging in wooden barrels one part of it is bottled giving the Barbaresco Ad Altiora. The other part ages further 24 months in used barrels, therefore slow but important chemical reactions continue to act among its components, enriching and completing the **Barbaresco Riserva "Tera mia"**.

At sight, it has an intense garnet-red colour with orange rim. On the nose, it presents a very complex mix of spices, balsamic herbs, tobaccos, liquorices and “goudron” aroma. In the mouth, the tannic structure is well mixed and so pleasant with an elegant and profound final taste.

Vine: Nebbiolo 100%

Soil: calcareous

Altitude: 300 m above sea level

Exposure: south

System of vine growth: Guyot

Nr. of vinestocks per hectare: 4000

Return in wine per hectare: 56 hl

Vintage: first half of October

Vinification: traditional with maceration

Refinement in wood: 48 months

Refinement in bottle: 12 months

Alcoholic content: 14,0-14,5%

Sugar: 2 g/l

Extract: 33 g/l

pH: 3,60-3,70

Acidity: 5,50-5,70 g/l

Pairings: The Barbaresco Riserva "Tera Mia" can be matched with red meat, stew meat, mature cheese. Excellent as a “vino da meditazione” (meditation wine).



BARBERA D'ALBA DOC • À BON RENDRE

The vine **Barbera** comes from the zone of Monferrato. It arrived in the area of Alba after the invasion of the grape phylloxera (towards the end of '800) and it has quickly spread for its gifts of roughness and productivity.

This qualities allowed its growing in less suitable zones.

When it is cultivated in privileged areas, once left to **Nebbiolo**, it seems to thank the vine dresser giving him a fresh and fragrant wine, the **Barbera d'Alba "À bon rendre"**. The wine can be appreciated since the spring following the harvest or it can be suitable for the ageing in wood, but this is the Barbera... "Laboriosa"!

The first days of October the grapes come to ripeness.

The fermentation goes on for about 10 days after which it is drawn off and kept into stainless steel tanks and partly in wood before bottling it in spring.

The **Barbera d'Alba "À bon rendre"** has an intense ruby red colour, it smells of fruit, it is fragrant and it has a full taste with equilibrated acidity well supported by the structure.

Vinification: traditional with maceration

Refinement in wood and stainless steel: 6 months

Refinement in bottle: 2 months

Alcoholic content: 13-13,5%

Sugar: 2 g/l

Extract: 30 g/l

pH: 3,50-3,60

Acidity: 5,80-6,00 g/l

Pairings: Thanks to its refinement and elegance it can accompany any dishes. It is a maid of all work wine for people who want to obtain the right pleasure from good wine and ... "à bon rendre".

Barolo DOCG • del comune di Serralunga d'Alba



Barolo is undoubtedly the most famous wine originating from the grape **Nebbiolo**. The zone of production extends into eleven communes of Langhe, and **Serralunga d'Alba** is one of them.

The soil presents deposits of gray-yellow compact sands, the resulting wine stands out for force, structure and longevity.

The right exposure ensures the ripening of the bunches in the advanced autumn (towards the middle of October).

The alcoholic fermentation and the maceration of grape skins occur in stainless steel tanks for a certain period of time to extract the components useful for the subsequent aging. The wine is then poured into wooden barriques, where it remains for about 36 months. After, the wine is ready to be bottled, to make its appearance on the market, but above all on the table.

Barolo del comune di Serralunga d'Alba has at sight a gorgeous grenade colour surrounded by slight orange-like reflexes; on the nose, it offers scents of fruits and spices; in the mouth, the tannins are robust and, together with the acidity, support a nice harmony that leads to a rich and persistent finish. Austere and elegant, it has as a friend the time that will enhance its characteristics by making it the wine of Kings or the King of wines.

Vine: Nebbiolo 100%

Soil: calcareous

Altitude: 300 m above sea level

Exposure: south

System of vine growth: Guyot

Nr. of vinestocks per hectare: 4000

Return in wine per hectare: 45 hl

Vintage: first half of October

Vinification: traditional with maceration

Refinement in wood: 36 months

Refinement in bottle: 6 months

Alcoholic content: 14,0-14,5%

Sugar: 2 g/l

Extract: 33 g/l

pH: 3,60

Acidity: 5,50 g/l

Pairings: for its structure and elegance **Barolo del comune di Serralunga d'Alba** should be combined with important dishes, roasts, braised meats, game and seasoned cheeses, and equally it is suitable to any moment of conversation.



BIRBÈT



This wine is obtained from the vinification of the grapes Brachetto del Roero which was always present in our territory (our grand parents called it as “bragat”), but there are few historical data on it. The beginning of the wine Birbet, which in dialect is referred to a mischievous child, is recent: it is due to the hard word of the producers of the Roero which were able to bring honour to this vine that was disappearing. This vine produces very long bunch of small grapes with an intense colour and an aromatic characterization which is comparable to that of the wine Moscato.

The grapes ripen towards the half of September. The vinification provides for a short period of cold maceration of the grape must (36-48 hours). After the fermentation is stopped when the Birbet is still sweet by the refrigeration.

The Birbet should be drunk young within two years to appreciate his potentiality. At sight it is rich of very fine froth and presents a red-ruby colour with garnet reflections; at the olfaction it has an intensely perfume of fruits, with a typical and unmistakable bouquet; at the taste is sweet, delicate, well balanced by the acid fraction that gives back a pleasant wine.

Soil: clay and silt

Altitude: 300 m above sea level

Exposure: west

System of vine growth: Guyot

Nr. of vinestocks per hectare: 4000

Return in wine per hectare: 70hl

Vintage: first half of September

Vinification: cold maceration and following fermentation of the must at a controlled temperature

Refinement in bottle: 1 month

Alcoholic content: 5-5,5%

Sugar: 120-130 g/l

Extract: 23 g/l

pH: 3,20-3,30

Acidity: 5,10-5,30g/l

Pairings: for his aromatic strength the Birbet is the ideal companion of fruit salads, sweets and is also excellent as aperitif.



NEBBIOLO D'ALBA DOC • BLAGHEUR



Nebbiolo vine is the variety that makes a link between the hills at the right and left sides of the Tanaro river. And Nebbiolo d'Alba is the DOC wine that is common to the lands of Roero and Langhe.

The Nebbiolo is always intended for the production of important and powerful wines, such as Barolo, Barbaresco and Roero: thanks to their structures, they need a refinement period of a couple of years before the commercialization.

However, the tradition remembers that the organoleptic characteristics of this wine can be expressed from the first spring which follows the vintage. At the half of October, the collected grapes ferment in stainless steel tanks where important compounds are extracted with the maceration of peels. From December these compounds will require a refinement of 12 month in barriques. Next December the wine is ready to be bottled e commercialized.

The Nebbiolo d'Alba Blagheur appears with a ruby-red colour; it reveals perfumes of flowers and fruits which are typical of the vine; it has a wide and soft taste with noble and well-balanced tannins.

“Blaguma na vota”: this expression was used by our “old” grand-parents when they have the occasion or the possibility to drink the Nebbiolo, which was also at that time so precious for the body and the heart.

Vine: Nebbiolo 100%

Soil: calcareous

Altitude: 300 m above sea level

Exposure: south

System of vine growth: Guyot

Nr. of vinestocks per hectare: 4000

Return in wine per hectare: 63hl

Vintage: first half of October

Vinification: traditional with maceration

Refinement in wood: 12 months

Refinement in bottle: 2 months

Alcoholic content: 13,5-14%

Sugar: 2 g/l

Extract: 30 g/l

pH: 3,55-3,65

Acidity: 5,20-5,40 g/l

Pairings: thanks to its elegance and structure, the Blagheur prefers first courses with gravy, mushroom dishes, middle ripe cheeses, second courses with chicken, rabbit and game.



ROERO ARNEIS DOCG • SERNÌ



Since 1500 the vine **Arneis** is cultivated in **Roero**. Here it has found its country of choice. But the history of this wine is more recent because once it was used as fruit or for the production of a sweet wine.

Its name is used in the dialect to indicate a smart and clever person; in some historical hints it appeared as “white nebbiolo” to evidence its characteristics and its noble structure.

The grapes of vineyards Linfrei and Passamurin come to ripeness towards the mid-September. After a careful choice of the grapes (“serni” in dialect means “chosen”), they are vinified in stainless steel tanks with controlled temperature (18-20 °C). When the fermentation is ended, the wine is left in contact with his leavens for some months.

The **Roero Arneis “Serni”** has a straw-yellow colour, its perfume is wide and refined with scent of fruit, flowers and leaven. The taste is well-balanced for the acidity supported by a rich structure, with a long ending.

These characteristics make this wine ready to be drunk since the following spring and persist at best for some years.

Vine: Arneis 100%

Soil: calcareous

Altitude: 300 m above sea level

Exposition: west

System of vine growth: Guyot

Nr. of vinestocks per hectare: 4000

Return in wine per hectare: 70 hl

Vintage: first half of September

Vinification: white fermentation of the must at a controlled temperature

Refinement: in stainless steel tanks in contact with his leavens for 4-5 month

Refinement in bottle: 2 month

Alcoholic content: 13-13,5%

Sugar: 2 g/l

Extract: 21 g/l

pH: 3,15-3,25

Acidity: 5,10-5,25 g/l

Combining: it is excellent as aperitif, with fishes and hors-d’oeuvres, but thanks to its structure it can accompany any dishes in a decorous way.