
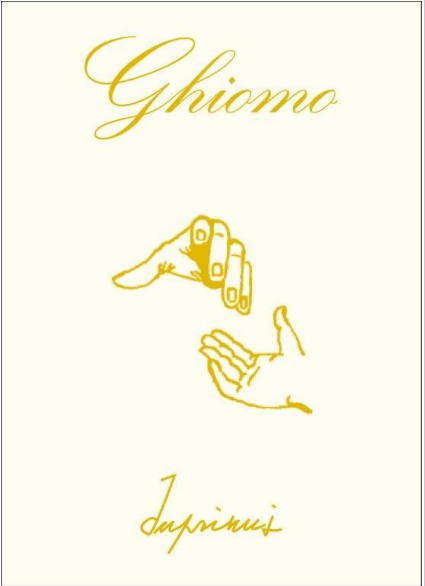





Ghiomo

Wine appellation		
Arneis Langhe Fussot		
Zone of origin	From 2 different vineyards: “Fussòt” and “Gheja”, which face south-east and grow on a marly soil.	
Technical characteristics	Both vineyards are cultivated according to the classical Guyot method, with short trimming. By thinning out the fruit by 10% should produce about 2,2 kg of fruit from each vine.	
Winemaking	Grapes are harvested at different times to reach high acidity and placed in the fruit fridge at 3° C then pressed and left to steep up to two/three days Afterwards follows fermentation with selected yeasts	
Ageing	The wine rests in steel tanks until bottling, which happens in the first months of spring.	
Organoleptic notes	Intense straw colour with pale green reflexes. A delicate, complex and seducing bouquet with floral hints (broom and camomile), a fresh, fruity flavour of peach or pineapple. The taste is pleasantly dry with a lightly sweet hint, which gives a fresh and long lasting aftertaste.	
Gastronomic pairings	Excellent with river fish and shellfish. It's at its best served with marinade meats and fish.	
Serving & Keeping	Allow to breathe at least 30 minutes before serving. It is possible to age this wine for up to 2 years. To be served fresh.	

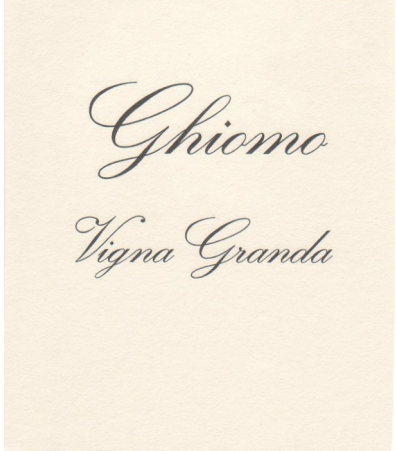

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Wine Appellation	 	
Arneis Langhe Inprimis		
Zone of origin	From the meticulous selection of grapes from the vineyard “Gheja e Vigna Granda”, which faces south-east and grows on a marly soil.	
Technical characteristics	The vineyard is cultivated according to the classical Guyot method, with short trimming. By thinning out the fruit by 10% should produce about 2 kg of fruit from each vine.	
Winemaking	Grapes are harvested at different times in order to reach high acidity and placed in the fruit fridge at 3° C Maceration lasts 4/5 days. Afterwards follows low temperature fermentation with selected yeasts .	
Ageing	The wine rests in steel tanks until bottling. A prolonged “battonage” of the fine dregs takes place before bottling.	
Organoleptic notes	Intense straw colour with pale green reflexes. A rich, fresh, complex, fruity and seducing bouquet with delicate floral hints (yellow flowers), a tomato leaf note and fruity flavour of peach and melon. The taste is pleasantly dry with a tasty long lasting aftertaste.	
Gastronomic pairings	Excellent aperitif, also ideal with river and sea fish, shellfish, fresh hors d’oeuvre and marinade vegetable and meats.	
Serving & Keeping	To be served fresh. Allow to breathe at least 30 minutes before serving. Thanks to the particular wine-making process it is a pleasant young wine also suitable for a bottle ageing in a dark and cool place.	

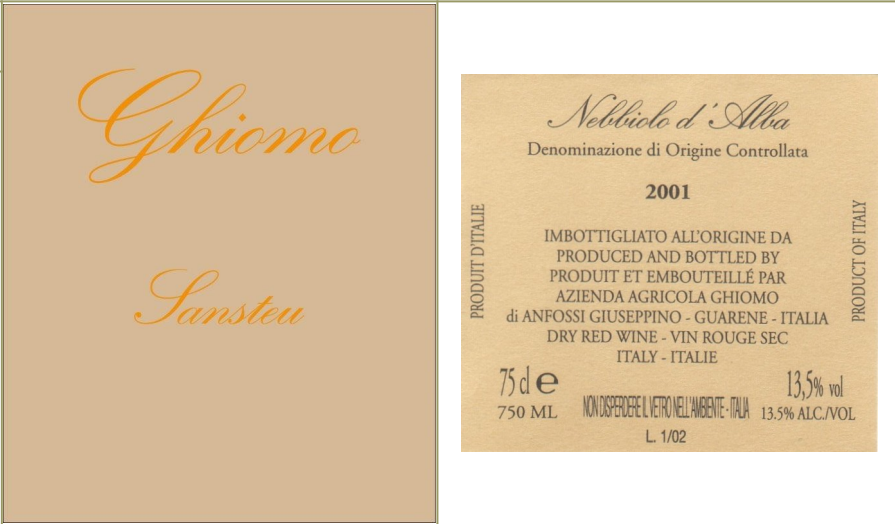
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Wine Appellation		
Barbera doc Alba Lavai		
Zone of origin	<p>From the vineyards of Fusot, Dario, Vignot and San Steu which face south and grow on marly, calcareous-clayey soils.</p>	
Technical characteristics	<p>The vineyards are cultivated according to the classical Guyot method, with medium-short trimming. By thinning out the fruit by 25-30% should produce about 2.2 kg</p>	
Winemaking	<p>The grapes are harvested when overripe and put into small-perforated cages containing each up to 10 kg. When needed, we select the fruit by inspecting each bunch individually. Within a few hours after the grapes have been harvested, they are transported to the winery and put into a proper room for 24 hours, where they slowly begin to dry up. After that the grapes are separated from the stalks and pressed. The fermentation is conducted under a controlled temperature of approx 30° C following frequent and delicate pumping over. The steeping on the dregs of pressed grapes is long (about 250 hours). The new wine is put into stainless steel tanks under a controlled temperature, where the spontaneous malolactic fermentation follows.</p>	
Ageing	<p>The Barbera d'Alba rests in steel tanks and oak casks. A further 6-month bottle ageing at least is essential</p>	
Organoleptic notes	<p>Purple red colour, very intense, with fruity bouquet. Strong full-bodied wine with a mellow and extremely long aftertaste.</p>	
Gastronomic pairings	<p>Ideal served with red meat, game and matured or spicy cheese.</p>	
Serving & Keeping	<p>The bottle has to be stored in a horizontal position and it is recommended to allow it to breathe at least 2 hours before serving. The ideal serving temperature is 20° C. This wine is suitable for a long bottle-ageing.</p>	


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Wine Appellation		
Nebbiolo doc Langhe Vigna Granda		
Zone of origin	From 3 different vineyards in Guarene: Vigna Granda, Vigna Bursa and San Lusè.	
Technical characteristics	The vineyards are cultivated according to the classical Guyot method, with medium-short trimming. By thinning out the fruit by 20-25% should produce about 2.2 kg of fruit from each vine.	
Winemaking	The grapes are harvested when completely mature and put into small-perforated boxes, which hold up to 20 kg. When needed, we select the fruit by inspecting each bunch individually in order to collect the very best. The fermentation is conducted under a controlled temperature of about 28° C with indigenous yeasts following frequent and delicate pumping over. The steeping on the dregs of pressed grapes (sub-merged cap maceration) is medium long, about 30 days. The new wine is put into stainless steel vats, where new malolactic fermentation spontaneously follows	
Ageing	The Langhe Nebbiolo rests for 12 months, in oak casks, and then in steel tanks. Afterwards follows bottle-ageing for 6 months at least.	
Organoleptic notes	Intense, brilliant ruby red colour with a floral and fruity bouquet, fresh and delicate. In the mouth it reveals an elegant, tasty, rich, tannic and very persistent taste with a slightly bitter aftertaste.	
Gastronomic pairings	Ideal with hors d'oeuvres, light main courses for example: white meat. Excellent with delicate cheese.	
Serving & Keeping	The bottle has to be stored in a horizontal position and it is recommended to allow it to breathe at least 2 hours before serving. The ideal serving temperature is 18° C. This wine has good cellarage potential.	

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Wine appellation		
Nebbiolo Doc Alba Sansteu		
Zone of origin	From the vineyards of Dario e Vigna Granda, which face south-east and grow on marly soils.	
Technical Characteristics	Both vineyards are cultivated according to the classical Guyot method, with short trimming. By thinning out the fruit by 25-30% (depending on the vintage) should produce about 1.8 kg of fruit from each vine	
Winemaking	The grapes are harvested and put into small-perforated cages containing each up to 20 kg. When needed, we select the fruit by inspecting each bunch individually. Within a few hours after the grapes have been harvested, they are transported to the winery and the pressing follows. The steeping on the dregs of pressed grapes is long about 60 days with sub-merged cap. The new wine is maintained in stainless steel tanks under a controlled temperature in order to allow the final alcoholic fermentation and subsequently the spontaneous malolactic fermentation.	
Ageing	The Nebbiolo d'Alba rests for 12 months in large oak casks and then a further 6 months at least in the bottle in order to blend the great structure of this wine..	
Organoleptic notes	Intense, ruby red colour with fruity, fresh and vinous bouquet. Full bodied and well structured. Blended with a slight hint of Oak. Very intense, round and persuasive aftertaste.	
Gastronomic Pairings	To be served with flavoursome main courses, game and cheese.	
Serving & Keeping	The bottle has to be stored in a horizontal position and it is recommended to allow it to breathe at least 3 hours before serving. The ideal serving temperature is 18-20° C. This wine has excellent cellarage potential and it is suitable for long bottle ageing.	

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Wine Appellation		
Ruit Hora Alba doc		
Zone of origin	From a selection of Barbera and Nebbiolo grapes from vines that have only the very best exposure to the sun.	
Technical characteristics	The vineyards are cultivated according to the classic Guyot method, with short trimming. The production is 3/4 bunches of fruit to each vine.	
Winemaking	The grapes are harvested when overripe and put into small-perforated cages containing each up to 10 kg. When needed, we select the fruit by inspecting each bunch individually. Within a few hours after the grapes have been harvested, they are transported to the winery and put into a proper room for 24 hours, where they slowly begin to dry up. After that the grapes are separated from the stalks and pressed. The fermentation is conducted under a controlled temperature of approx 32°C following frequent and delicate pumping over in addition to manual punching down. The steeping on the dregs of pressed grapes is long (about 250 hours). The new wine is put into oak barriques, where the spontaneous malolactic fermentation follows.	
Ageing	The Ruit Hora rests in oak for 14 month first, followed by 3 months in steel tanks and 6 months in the bottle.	
Organoleptic notes	Dark red colour with purple reflexes, very intense, thick, with a bouquet of red fruits. Marked but well-balanced hints of oak. In the mouth it reveals a rare strength. It is full bodied with great tannic structure. Mellow and extremely long aftertaste. Wine for meditation with excellent cellarage potential.	
Gastronomic pairings	Ideal served with red meat, game, matured or spicy cheese.	
Serving & Keeping	The bottle has to be stored in a horizontal position and it is recommended to allow it to breathe at least 3 hours before serving. The ideal serving temperature is 18-20° C. This wine has excellent cellarage potential and it is suitable for long bottle ageing.	