Albarone

VARIETAL
100% Albarossa

WINEMAKING
The harvested grapes get destalked and soft-pressed. After that, we place them in steel vinificator machines for a cold maceration. The process, which lasts about 36/40 hours, favours the maximal extraction from the fruit of aromas, colour and structure. Then the Albarone ages for a total of 24 months in 1000 lt. French oak barrels. Before putting it on the market, the wine stays in the bottle in our cellar at a controlled temperature (12°C) for 12 months.

TASTING
In the glass the Albarone amazes already for its intense violet colour. In the nose it is a spectacle of aromas of ripe cherry, plum, berries and spices with balsamic note. On the palate it expresses all its power: it is extremely pulpy, tannic but smooth and it has an extraordinary concentration of fruit. It is very long, with a sweetness that reveals a taste of blueberry and ripe plum. This wine begins to express its real complexity after 5-6 years of refinement in the bottle. If stored at a constant temperature (12°C-14°C/53°F-57°F) it can be tasted also after 25 years.

FOOD PAIRING
Albarone pairs perfectly with very structured meat dishes, like pork cheek in red wine sauce, or veal stew. Exceptional is the pairing with pappardelle with venison and chestnuts sauce. With the refinement it is very interesting with desserts, like the chocolate pie with melting heart or the chocolate chestnuts pie.
Barbaresco D.O.C.G

According to some sources, the name “Barbaresco” derives from “Barbarica Sylva”, an ancient forest dedicated from the Romans to Mars. It also was the hiding place of a barbarian community, probably from Liguria.

VARIETAL
100% Nebbiolo

WINEMAKING
The destalked and pressed grapes ferment on the skins in thermo-conditioned steel tanks from 10 to 20 days. The wine ages for 24 months in oak barrels, a part in big oak barrels and a part in tonneaux. It refines in the bottle for 6 months.

TASTING
Barbaresco enchants for its elegance and pleasantness, with spiced and velvety aromas which are really captivating for the nose and palate and that leave a long gustatory persistence. In the glass it shows with a clear ruby red color when young, with garnet reflections if aged. It has an intense bouquet, with flower aromas of violet, truffle and marzipan. Very good is its ageing potential: more than 10 years if stored at controlled and constant temperature between 12°-14°C.

FOOD PAIRING
This wine finds its match with meat and game dishes, like polenta with wild boar sauce. Otherwise it can be tasted with dishes enriched with white truffle or at the end of the meal with a plate of matured cheeses from Piemonte.
Barolo D.O.C.G

This wine is the result of our production on the hill Bussia, which is at the border between Barolo and Monforte d’Alba. A Barolo that has character and a refined balance, where beautiful aromas and ripe tannins bind in a perfect harmony.

VARIETAL
100% Nebbiolo

WINEMAKING
During the vinification we try to exalt the characteristics of Nebbiolo grapes and to have the maximum extraction of noble components: we obtain that with a prolonged maceration and with particular attention to fermentation temperatures (max. 28°C) to protect the taste and olfactory freshness. Barolo is aged for 36 months in big French oak barrels.

TASTING
Barolo enchants for its elegance and pleasantness, with spiced and velvety aromas which are really captivating for the nose and palate and that leave a long gustatory persistence. In the glass it shows with a clear ruby red color when young, with garnet reflections if aged. Scents of violet, “goudron” and truffle can be perceived. On the palate the sensations are various: we find ourselves in front of a full-bodied, classic, structured wine, which will be aged for many years and represents in an extraordinary way the important character of the Langhe area. The noble tannins characteristic of this wine improve after some years of refinement in the bottle.

FOOD PAIRING
This wine finds its match with meat and game dishes, like the brasato al Barolo (braised beef with Barolo), venison and wild boar. Otherwise it can be tasted with dishes enriched with white truffle, like the cardoon flan with fondue and duck ravioli.
Bracheto d’Acqui D.O.C.G

VARIETAL
100% Brachetto

WINEMAKING
The must obtained from the soft pressing of the grapes is left in the tank for some hours to rest. After that, the wine gets poured and the temperature lowers until 2°-3°C (35°-37°F) to favour the conservation. The following phase is the fermentation of the must in the tank at temperature controlled (16°-18°C/60°-64°F), until it reaches the request alcoholic content of 6.5%. In this phase the typical “perlage” of Brachetto takes shape. It is the result of the overpressure created in the tanks by the CO2, produced from the process of natural fermentation. As it is a sparkling wine the “froth capture” takes longer.

TASTING
In the glass the Brachetto shows an intense ruby red. The perlage is fine and elegant. On the nose it is fruity, musky and very delicate. Scents of rose and strawberry are recognizable.
The sweet and aromatic taste and the balance between the low alcohol content and acidity, never too high, give this wine a pleasant freshness.

FOOD PAIRING
Aperitif wine and dessert wine, it pairs perfectly with all baked dessert. It matches with fresh pastries, cakes, pies and fruit tarts. Ideal with fresh fruits (strawberry, peaches) and with dried fruits (hazelnuts, nuts and figs).
Bricco Bonfante

In Piedmont the word "Bricco" represents the highest part of the hill, the best exposed one. Bricco Bonfante belongs to the Bonfante family since 8 generations. On this hill it was selected one and a half hectare of vineyard which is south-exposed. A thorough thinning of the vineyard favours both the ripening of the grapes and the concentration of the extracts. The long refinement in oak barrels and in the bottle soften the surly character of the Barbera and it gives this wine an excellent harmony.

VARIETAL
100% Barbera

WINEMAKING
The harvested grapes get destalked and soft-pressed. After that, we place them in steel vinificator machines for a cold maceration. The process, which lasts about 36/40 hours, favours the maximal extraction from the fruit of aromas, colour and structure. Then the Bricco Bonfante ages for a total of 20 months, the first 10 in new French oak barriques and the rest in 25hl French oak barrels. Before putting it on the market, the wine stays in the bottle in our cellar at a controlled temperature (12°C) for 12 months.

TASTING
In the glass the Bricco Bonfante shows in a very intense purple-red, with violet reflections. In the nose it is a spectacle of aromas of ripe cherry and plum, with a slight wood note. On the palate it is impressive, extremely pulpy and has an exceptional fruit concentration. It's very persistent, with a sweetness which slowly fades for a long and pleasant final.

FOOD PAIRING
We recommend this Barbera d'Asti with complex meat dishes, like roastbeef, brasato, game, dishes enriched with white truffle or porcini mushrooms. Perfect with polenta and wild boar.
Bussia

This wine is the result of our selection of the best grapes from our vineyard on the Bussia hill, at the border between Barolo and Monforte d’Alba. Bussia is undoubtedly one of the most prestigious “cru” in the Barolo area, with its particular “terroir” which gives power and complexity to the wine.

VARIETAL
100% Nebbiolo

WINEMAKING
During the vinification we try to exalt the characteristics of Nebbiolo grapes and to have the maximum extraction of noble components: we obtain that with a prolonged maceration and with particular attention to fermentation temperatures (max. 28°C) to protect the taste and olfactory freshness. The grapes get destalked and soft-pressed. To the alcoholic fermentation, which lasts 10/12 days, it follows a further maceration on the skins for 15/20 days. After that, Barolo is aged for 36 months in big French oak barrels.

TASTING
Barolo enchants for its elegance and pleasantness, with spiced and velvety aromas which are really captivating for the nose and palate and that leave a long gustatory persistence. In the glass it shows with a clear ruby red color when young, with garnet reflections if aged. Scents of violet, “goudron” and truffle can be perceived. On the palate the sensations are various: we find ourselves in front of a full-bodied, classic, structured wine, which will be aged for many years and represents in an extraordinary way the important character of the Langhe area.

FOOD PAIRING
This wine finds its match with meat and game dishes, like the brasato al Barolo (braised beef with Barolo), venison and wild boar. Otherwise it can be tasted with dishes enriched with white truffle, like the cardoon flan with fondue and duck ravioli.
Duedidue

Just like Marco and Micaela cooperate perfectly at the helm of the company, the same can be said for the union of two grape varieties, Barbera and Cabernet Sauvignon; at the basis of the production of one of the crus of the winery: the Duedidue. This name encloses in its meaning the diversity of the two grape varieties which complete each other and exalt the characteristics of both.

VARIETAL
60% Cabernet Sauvignon / 40% Barbera

WINEMAKING
The harvested grapes get destalked and soft-pressed. After that, we place them in steel vinificator machines for a cold maceration. The process, which lasts about 36/40 hours, favours the maximal extraction from the fruit of aromas, colour and structure. Then the two wines age separately in used French oak barriques from 12 to 15 months, depending on the vintage. After the cuvee, the wine gets bottled and stored a year at controlled temperature (12°C) before being put on the market.

TASTING
In the glass the Duedidue shows an intense purple-red. In the nose it has intense spiced aromas, with scents of red fruits and pepper, with a slight wood note due to the ageing in French barriques. On the palate it is structured, velvety, with a good tannic note given by Cabernet. The great balance between acidity, body and alcohol makes the Duedidue a wine which could be stored for over 15 years. With the long refinement in the bottle it will develop aromas of coffee and cocoa.

FOOD PAIRING
We recommend the Duedidue with typical dishes of the Piedmont tradition like braised meat and veal “stracotto”. Perfect with lamb loin with herbs and mountain cheeses.
I Ronchetti

I Ronchetti comes from our selection of the best grapes from the Sori Ronchetti Vineyard, in the heart of Gavi area. It is a surprising wine: it has a delicate smell with a strong character. Its big personality derives from its intense minerality. The elegance and class, both on the nose and on the palate, are the distinctive notes of this wine which represents the real essence of Gavi.

VARIETAL
100% Cortese

WINEMAKING
Grapes are destalked and soft-pressed at controlled temperature (18°) in steel tanks with selected yeasts. Prolonged refinement on its yeasts.

TASTING
In the glass I Ronchetti shows a clear straw yellow colour. The aromas are intense and typical for the variety, with scents of banana and citrus fruits. On the palate it is extremely dry and elegant. The intense minerality and the typical aftertaste bitter almond makes this Gavi a wine of superior level.

FOOD PAIRING
Perfect as aperitif, it matches very good with raw fish, shellfish, delicate cheese and white meat. Highly recommended with linguine with lobster with dishes of white and red meat or cheeses, like Robiola or Toma.
La Stella

La Stella spends its first 10 months of life maturing in Slavonic oak barrels and in French oak barriques. Thank to this aging the wine receives a slight tannic note, which will slowly fades with the refinement in the bottle. This Barbera d’Asti is a wine really easy to drink, smooth and pleasant on the palate. This wine owns its name to the vineyards which surround our winery in Nizza Monferrato, that originally belonged to Stella farm.

VARIETAL
100% Barbera

WINEMAKING
50% of the yield follows a process of cold maceration, which allows to extract more noble components from the fruit. The other 50% of the yield follows the traditional process of vinification: grapes are destalked and soft-pressed and then left on the skins for 10 days. After that the Stella Rossa is aged for a 50% in Slavonian oak barrels and the other 50% in French oak used barriques for 10 months.

TASTING
In the glass the Stella Rossa shows a bright purple-red. It has a winy bouquet, with scents of red fruits like cherries and marasca cherry, and a very delicate vanilla note. On the palate it is dry, full-bodied, structured, with the acidity typical of this variety. It’s persistent and the tannins are well balanced.

FOOD PAIRING
We recommend this Barbera d’Asti with the typical dishes from Monferrato area like anchovies in green sauce, bagna cauda with cardoon from Nizza, with risotto, tajarin. In particular we advise it with the “Panissa“.
Moscato d’Asti D.O.C.G

Moscato is a very old grape variety: some papers certify its presence already in ancient times. Romans and Greeks used to drink the famous “Muscatellum” with their big meals.

VARIETAL
100% Moscato

WINEMAKING
The must obtained from the soft pressing of the grapes is left in the tank for some hours to rest. After that, the wine gets poured and the temperature lowers until 2°-3°C (35°-37°F) to favor the conservation. The following phase is the fermentation of the must in the tank at temperature controlled (16°-18°C/60°-64°F), until it reaches the request alcoholic content of 5,5%. In this phase the typical “perlage” of Moscato takes shape. It is the result of the overpressure created in the tanks by the CO2, produced from the process of natural fermentation.

TASTING
In the glass the Moscato shows an intense straw yellow. The perlage is fine and elegant. On the nose it is fruity, intense and very persistent. The sweet and aromatic taste and the balance between the low alcohol content and acidity, never too high, give this wine a pleasant freshness.

FOOD PAIRING
Aperitif wine and dessert wine for excellence, it pairs perfectly with all baked dessert. It matches with fresh pastries, cakes, pies and fruit tarts.
Senso Unico

“A winelover’s life is a one-way street leading straight to a unique sensation.” This wine has been thought for young consumers, who love drinking structured wines, elegant but at the same time easy to drink.

VARIETAL
75% Barbera / 25% Cabernet Sauvignon

WINEMAKING
The grapes are destalked and soft-pressed and then left on the skins for 12 days. After that the two wines age separately for 8 months in French oak barriques. After the cuvee, the wine gets bottled and stored a year at controlled temperature (12°C) before being put on the market.

TASTING
In the glass the Senso Unico shows an intense purple-red. In the nose it has intense spiced aromas, with scents of red fruits and pepper, with a slight wood note due to the ageing in French barriques. On the palate it is structured, velvety, with a good tannic note given by Cabernet. Good balance between acidity, structure and alcohol.

FOOD PAIRING
We recommend the Senso Unico with Maltagliati with leeks and sausage, with dishes of white and red meat or cheeses, like Robiola or Toma.