

Barbera d'Alba DOC

Superior

GRAPE VARIETY Barbera 100%

HARVEST Handmade by selecting the grapes in the vineyard

VINIFICATION In red with maceration of the skins

in stainless steel tanks

AGING In stainless steel for one year and for approximately 20 months in French oak tonneaux (500 litres)

SERVING TEMPERATURE 18 °/20°

For optimal tasting we recommend using a decanter and a large glass to promote oxygenation



Roero Riserva DOCG

San Defendente

GRAPE VARIETY Nebbiolo 100%

GEOGRAPHICAL MENTION San Defendente

HARVEST Handmade by selecting the grapes in the vineyard

VINIFICATION In red with maceration of the skins in stainless steel tanks

AGING In stainless steel for one year and for approximately 20 months in French oak barrels (2000 litres) thus reaching the 32 months required for the "Reserve" mention

For optimal tasting we recommend using a decanter and a large glass to promote oxygenation



Balin®

GRAPE VARIETY Chardonnay 80% – Viognier 20%

HARVEST Handmade by selecting the grapes in the vineyard

VINIFICATION White without skins in stainless steel tanks at controlled temperatures

AGING In stainless steel for 6 months

SERVING TEMPERATURE 10°/12°



Roero Arneis DOCG

San Defendente

GRAPE VARIETY Arneis 100%

GEOGRAPHICAL MENTION San Defendente

HARVEST Handmade by selecting the grapes in the vineyard

VINIFICATION White without skins in stainless steel tanks at controlled temperatures

AGING In stainless steel for 6 months

SERVING TEMPERATURE 10°/12°



Rösefiur®

GRAPE VARIETY Brachetto Long bunch from Roero 100%

HARVEST Handmade by selecting the grapes in the vineyard

VINIFICATION Maceration in the press with the skins for 6/7 hours and then continuing the vinification of only the must in stainless steel tanks at a controlled temperature.

AGING In stainless steel for 6 months

SERVING TEMPERATURE 10°/12°

The floral scent is the characteristic that makes this rosé wine unique in its kind. Roses and flowers is the meaning of its name.



Alba DOC

GRAPE VARIETY Nebbiolo 70% – Barbera 30%

HARVEST Handmade by selecting the grapes in the vineyard

VINIFICATION In red with maceration of the skins

in stainless steel tanks

AGING In stainless steel for one year and subsequently in French oak barrels (2000 litres) for approximately 20 months

SERVING TEMPERATURE 18°/20°

For optimal tasting we recommend using a decanter and a large glass to promote oxygenation

