

# APECA'

## STORY OF APECA

The wines of APECA, which produces noble sparkling wines, come from the Piedmont region of Alba. They have two vineyards, the 25-year-old Nizza Monferrato, and the 30-year-old Stanto Stefano Belbo.

APECA's philosophy is based on the fact that they produce wines that they themselves want and enjoy. The purpose of their wines is to refresh our senses and create wonderful moments of togetherness.

APECA is a real small producer that focuses on the high quality of its wine instead of production volumes.

In 2020, APECA, which practices biodynamic agriculture, introduced its first wine, Euforia Metodo Charmat.



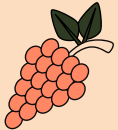
# APECA EUFORIA CHARMAT



20€ (alv 0%)



**Alba, Piemonte**



**Chardonnay,  
sparkling wine**



**2020**



**Total production  
10,000 bottles**



**12%**

The vines at the Nizza Monferrato estate are 25 years old. The soil on the farm is a mixture of sand and lime.

Aging takes place in steel tanks, after which it moves to oak barrels for 6 months.

APECA Chardonnay Charmat is produced using Metodo Charmat.

The aroma of the wine can be described as the smell of fresh bread, green apple and the taste as dried fruit.

Serving temperature 8-10 degrees Celsius.

# APECA BDN18

27€ (alv 0%)



**Alba, Piemonte**



**Pinot Noir,  
sparkling wine**



**2022**



**Total production  
10 000 bottles**



**12.5%**

**6 months in tonneaux barrels.**

**At least 36 months  
second fermentation with yeast  
in a bottle.**

**The aroma of lychees, toasted  
bread,  
hazelnut, eucalyptus, yellow  
apricot and orange blossom.**

**Serving temperature 8-10  
degrees Celsius.**

# APECA METODO CLASSICO



The method used is traditional champenoise.

Fermentation takes place for 24 months with yeast, after which the wine is transferred to the bottle with its own grape sugars.

The vineyard is called Stanto Stefano Belbo.

The age of the vineyard is 30 years.

The fragrance is a combination of white flowers, delicate fruity aromas with hints of bread crust and toasty notes.

Serving temperature 8-10 degrees Celsius.

**uva nuda**



**24€ (alv 0%)**



**Alba, Piemonte**



**Chardonnay, Pinot  
Noir, sparkling  
wine**



**2019**



**Total production  
10 000 bottles**



**12%**



## STORY OF VALLI UNITE

**"For us, wine is a way to reach people's homes, tables and hearts. A way to convey our philosophy"**

**Valli Unite was founded in 1981 as a certified organic labor cooperative in Costa Vescovato, out of the strong determination of three young farmers to resist the abandonment of farmland.**

**The vineyards are surrounded by forests filled with beehives, farm animals, orchards and truffles.**

**Valli Unite winery does not use techniques such as sterile filtration, clarification or selected yeasts. When these aids are removed, the winemaker's technical skills take center stage.**

**"We believe that natural winemaking is our social responsibility".**



# VALLI UNITE CIAPE



19 € (alv 0%)



**Costa Vescovato,  
Piemonte**



**Cortese,  
white wine**



**2020**



**Total production  
1900 bottles**



**13%**

The fermentation of the wine has taken place in steel vessels with the help of original yeasts, after which it has been transferred directly to bottling without further maturation.

Ciape is an organic wine that is made without color or other additives.

The color of the wine is a beautiful straw yellow. The aroma is fruity and slightly mineral, and the taste of the wine is fresh and sparkling.

An easy-going wine that is easy to combine with appetizers or fish dishes.

Serving temperature 12-14 degrees Celsius.

# VALLI UNITE DIOGENE



19 € (alv 0%)



**Costa Vescovato,  
Piemonte**



**Dolcetto,  
red wine**



**2018**



**Total production  
30000 bottles**



**14%**

**Diogene is a red wine produced by  
Valli Unite from local Dolcetto  
grapes.**

**Spontaneous fermentation and  
maceration for 9 days on skins,  
without added sulphite.**

**Aging takes place in steel  
containers and lasts 8 months.**

**Diogene is an organic wine that is  
made without color or other  
additives.**

**The color of the wine is ruby red.  
The scent is faintly floral and  
reminiscent of cherry.  
On the palate, the wine is fresh,  
medium-bodied and very pleasant.**

**Serving temperature 16-18  
degrees Celsius.**

# VALLI UNITE TERRAGNO



21 € (alv 0%)



**Costa Vescovato,  
Piemonte**



**60% Cortese  
40% Favorita,  
white wine**



**2018**



**Total production  
3000 bottles**



**13%**



**Fermentation takes place in steel tanks and the maceration of the wine takes 18 days.**

**Aging takes place in acacia wood barrels for 12 months, after which it is transferred to bottling.**

**Terragno is an organic wine that is made without additives. The color of the wine is intensely golden. The scent is fruity, floral and mineral. On the palate, the wine is softly balanced.**

**Serving temperature 12-14 degrees Celsius.**



# VALLI UNITE BARDIGA

27 € (alv 0%)



**Costa Vescovato,  
Piemonte**



**80% Barbera  
20% Moretto,  
red wine**



**2012**



**Total production  
2400 bottles**



**15%**



**Fermentation takes place in steel vessels, after which the wine is transferred to mature for a year in oak barrels. After this, the wine matures for another 3 years in bottles.**

**Bardiga is an organic wine that is made without additives.**

**The smell is intensely fresh and the taste is richly fruity.**

**Serving temperature 16-18 degrees Celsius.**

# STORY OF POGGIO AL GELLO

Poggio al Gello is an organic company certified by Icea in accordance with European laws.

The idea from which the founders Alda and Giorgio started is to produce wine with complete respect for nature.

Cultivation is done by cultivating the land using the traditional method, without weeding. Organic and natural products are used for fertilization. Handling is kept to a minimum.

The grapes arriving in the cellar must be healthy. For this reason, the selection is made in the vineyard and during harvest.

Alcoholic fermentation takes place with indigenous yeasts. No additives are used. Sulfites are used less than half of the amount specified in organic regulations.



# FOSSO DEL NIBBIO IGT TOSCANA ROSSO



20 € (alv 0%)



**Paganico, Toscana**



**Sangiovese,  
red wine**



**2019**



**Total production  
1500 bottles**



**14%**



The vineyard is located 250 meters above sea level, facing west.

Fermentation takes place with the help of original yeasts in steel containers. At a controlled temperature of 28-30 degrees.

Fermentation happens first 20 days in a steel tank, then it is transferred to another tank for 12 months and finally it is 6 months in the bottle.

The aroma has a subtle aroma of fresh cherries, spiciness and a hint of minerals. Soft taste with good acidity.

Serving temperature 16-18 degrees Celsius.

# BIANCO VERMENTINO IGT

20 € (alv 0%)



**Paganico, Toscana**



**Vermentino,  
white wine**



**2019**



**Total production  
1500 bottles**



**13%**



**The vineyard is located 250 meters above sea level, facing south.**

**Fermentation takes place with the help of indigenous yeasts in steel containers. At a controlled temperature of 17-20 degrees.**

**Maturation takes place in steel tanks and lasts 4 months.**

**Vermentino is characterized by an intense but delicate aroma and a wide spectrum of flavors. This is a really aromatic wine.**

**Serving temperature 12-14 degrees Celsius.**



# STORY OF GRIGNANELLO

The farm was founded in 2019 in Borgo di Grignanello, an old farm located in the upper Val di Pesa, a few steps from La Piazza, in the municipality of Castellina Chianti, Tuscany.

The farm uses alternative agriculture, which supports the biological diversity of the farm in a way typical of the Chianti region.

Impruneta terracotta vessels are used to make the wine, the skins are subjected to long macerations, and no sulfites are added to the wines.

Although not certified organic, they practice a farming method that is completely free of synthetic fertilizers, pesticides and herbicides. Instead, organic and biodynamic methods are used on the farm.



# ROSSO DI GRIGNANELLO 3L

72,58 € (alv 0%)



**Chianti, Toscana**



**Sangiovese,  
red wine**



**2019**



**Total production  
1500 liters**



**13%**



The vineyards are more than 50 years old and are cultivated without chemicals and fertilizers in accordance with the organic farming regulation. The long maceration process improves the excellent separation of colors and flavors of the varieties.

Aging takes place in terracotta containers and lasts 6 months. The wine is refined in a steel tank until bottling.

Rosso di Grignanello is a biodynamic organic wine that is made without additives.

The aroma is intensely fruity and the taste is dry and fresh.

Sold in bag in box.

# BIANCO DI GRIGNANELLO 3L



72,58 € (alv 0%)



**Chianti, Toscana**



**Trebbiano &  
Malvasia, white  
wine**



**2020**



**Total production  
1500 litres**



**12.5%**

The jewel of this more than 50-year-old vineyard is the biodynamically cultivated unfiltered white wine Bianco di Grignanello 2020, which is made by fermenting hand-picked Trebbiano and Malvasia Bianca grapes in early October.

The wine first matures for 2 months in terracotta containers, from which it is transferred to a steel tank to ferment for 6 months, and after that, it is bottled for another 2 months at the right temperature in the manufacturer's own cellar.

The wine is fermented with Grignanello's thousand-year-old wine cellar's own wild yeasts.

The smell of two grape white wine reminds of summer flowers. The taste of the wine is round and reminiscent of dried fruits. The color of the wine is orange due to its production process.

Sold in bag in box.

# PASSIONE DI GRIGNANELLO 0,5L

33€ (alv 0%)



**Chianti, Toscana**



**Trebbiano &  
Malvasia, sweet  
wine**



**2015**



**Total production  
1500 liters**



**15%**



**Natural drying of grapes.  
Spontaneous fermentation in oak  
barrels.**

**The wine is fermented with  
Grignanello's thousand-year-old wine  
cellar's own wild yeasts.**

**Matures for 4 years in oak barrels, then  
2 months in the bottle.**

**Its color resembles amber.**

**The aromas are reminiscent of dried  
fruits and almonds.**

**On the palate, the wine is sweet,  
caramel and slightly almondy.**

**The optimal serving temperature is 15  
degrees Celsius.**



# Baricchi

## STORY OF BARICCHI

"... Wine for me is passion,  
it is family and friends, it is warmth of  
heart and  
generosity.

Wine is art, it is culture,  
it is the essence of civilization and the  
elegance of living..."

*Uotale Simone*

The farm prefers natural cultivation  
methods that respect the environment  
and plants as much as possible. The  
purpose of these methods is exclusively  
to help the plants when they really need  
it.

The way of working in the wine cellar is  
based on common sense, primarily  
respecting the hygiene and cleanliness  
of the environment. No activity in the  
manufacturing process is left to chance.  
Every year the wines are different  
because they take on the different  
characteristics of their vintage.



# JONNY GAMBATO



21 € (alv 0%)



**Neviglie, Piemonte**



**Pinot Nero, Chardonnay,  
Sauvignon Blanc, Viognier,  
Riesling, Chenin Blanc,  
Sparkling wine/Frizzante**



**2020**



**Total production  
2600 bottles**



**9,5%**

Six grape varieties are collected and crushed together according to the traditional white wine winemaking technique.

Fermentation takes place spontaneously both in the steel tank and in the bottle, where it re-ferment, thanks to natural yeasts. In March, the wine is transferred from tanks to bottles, where it continues to develop.

This is a biodynamic wine, the production of which has not used any coloring or additives.

# BARBERA D'ALBA



**Traditional fermentation in stainless steel tanks, maceration for about ten days.**

**Aged 18-24 months in oak barrels.**

**The color is intense red ruby. The wine has floral notes, fresh fruits such as plum, cherry and raspberry, slightly spicy.**

**This is a biodynamic wine, the production of which has not used any coloring or additives.**

**23 € (alv 0%)**



**Neviglie, Piemonte**



**Barbera, red wine**



**2018**



**Total production 4000 bottles**



**14%**

# BARBARESCO



**36€ (alv 0%)**



**Barbaresco,  
Piemonte**



**Nebbiolo,  
red wine**



**2015**



**Total production  
10 000 bottles**



**15%**

**Fermentation in stainless steel tanks. Maceration for about ten days.**

**Aged for 36 months in oak barrels, then bottled and allowed to mature in the bottle for one year.**

**The color is intense red ruby.**

**The wine has floral notes, fresh fruits such as plum, cherry and raspberry, slightly spicy.**

# ET VOILÁ



Slow fermentation at a controlled temperature of 22 °C in a stainless steel tank to obtain a high concentration of aromas and flavors.

At the end of fermentation, the wine is left to age in a stainless steel tank for about 6 months and bottled in April of the following year. The lees maturation continues for 72 months.

The strong aromas are reminiscent of mint and sage and gradually give way to blooming bergamot, candied citrus fruits and apricots, then move to buttery pastry and almond paste aromas.

28 € (alv 0%)



**Neviglie, Piemonte**



**Pinot Noir,  
sparkling wine**



**2015**



**Total production  
2000 bottles**



**11%**

# CHECHÁ



23 € (alv 0%)



**Neviglie, Piemonte**



**Chardonnay, Chenin Blanc, white wine**



**2020**



**Total production  
2000 bottles**



**13%**

Fermentation takes place spontaneously in stainless steel tanks at temperatures strictly below 22°C for 12 days.

After that, the wine is transferred twice, every 15 days, so that the heavier grape residues decant naturally.

In November, the wine is transferred to a stainless steel tank. The last stage of aging lasts 30 months.

It is kept in contact with its natural yeasts and undergoes weekly batonnage.

The color of the wine is bright straw yellow.

The taste is mineral, reminiscent of citrus fruit, pineapple, and green banana.

# REGINA DI FELICITÀ



27€ (alv 0%)



**Neviglie, Piemonte**



**Moscato,  
sweet/sparkling wine**



**2020**



**Total production  
2600 bottles**



**6,5%**

The winter harvest takes place between December and January, night picking between 4:30 and 8, when the temperature drops below -5 °C and the grapes are completely frozen.

Crushing frozen grapes in a small vertical press machine.  
Fermentation in new Allier barriques.

A blend of different vintages is mixed with fresh Moscato grape juice to promote fermentation, which takes place in an autoclave using the Charmat method for nine months.

Bright straw yellow in color.  
The flavor profile is similar to tropical fruits, passion fruit, mango and papaya.

A perfect pairing with foie gras.

# VISAGE DE CANAILLE SPUMANTE



29€ (alv 0%)



**Neviglie, Piemonte**



**Nebbiolo,  
sparkling wine**



**2013**



**Total production  
4000 bottles**



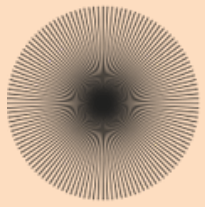
**13 %**

Slow fermentation lasting eight months at a controlled temperature of 4°C in a stainless steel tank. 36 months on the lees period. This results in a high aroma content.

65% of the wine consists of the previous year's harvest, and the remaining 35% from the reserves of the years 2000-2008.

It is an elegant wine that goes well with various seafood and various salty appetizers.





# CAMPI NUOVI

## STORY OF CAMPI NUOVI

**“The harmony of forces:  
The meeting of the four elements.”**

### **EARTH**

Campinuovi is located 350-465 meters above sea level. Our vineyards are characterized by a wide range of soils. They range from marls and clay shales, to sandstones and ferruginous and calcareous matrix conglomerates. This variability in soil composition adds aromatic complexity to our wine.

### **WATER**

The water coming from Monte Amiata and heading to the Maremma plateau flows abundantly under our vineyards.

### **AIR**

Campinuovi is equidistant between the mountain and the sea; a vortex of heat currents is formed in this area, which is necessary to achieve excellent polyphenol ripening.

### **HEAT**

Campinuovi is located in a typical Mediterranean climate. There is plenty of light and warmth for the grapes.



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# MONTECUCCO SANGIOVESE DOCG 2019



22€ (alv 0%)



**Cinigiano, Toscana**



**Sangiovese,  
red wine**



**2019**



**Total production  
12 000 bottles**



**14%**

**Spontaneous fermentation  
with indigenous yeasts in a  
Slavonian oak barrel.**

**Maturation takes place in  
Slavonian oak vats for 12  
months. Minimum maturation  
4 months in the bottle.**

**Deep ruby red color.  
Strong wild cherry and ripe  
dark fruit aroma.**

**Soft taste with balanced  
tannins and typical balsamic  
notes.**

# MONTECUCCO SANGIOVESE RISERVA DOCG 2016



26€ (alv 0%)



**Cinigiano, Toscana**



**Sangiovese,  
red wine**



**2016**



**Total production  
3000 bottles**



**14%**

**Spontaneous fermentation  
with native yeasts in a  
Slavonian oak barrel.**

**Aging takes place in Slavonian  
oak barrels and French oak  
barrels for 12 months. A  
minimum of 6 months aging in  
the bottle.**

**Deep ruby red color.  
Elegant intense aroma of ripe  
red fruits with hints of tobacco  
and leather.**

# MAREMMA TOSCANA ANSONICA DOC 2021



**Maceration on skins for 2 days, soft pressing and spontaneous grape fermentation with native yeasts in 225 liter barrels.**

**Continuous batonnage method. 9 months aging in oak barrels, then at least 2 months aging in bottles before sale.**

**The color is straw yellow, slightly orange due to contact with the bark. The palate is intense, citrusy, mineral and slightly salty.**

**21€ (alv 0%)**



**Cinigiano, Toscana**



**Ansonica,  
white wine**



**2021**



**Total production  
700 bottles**



**14.5%**

# COSTA TOSCANA ANSONICA IGT 2016 0.375L



20€ (alv 0%)



**Cinigiano, Toscana**



**Ansonica,  
sweet wine**



**2016**



**Total production  
700 bottles**



**14.5%**

The grapes are allowed to dry naturally on the plants. Soft pressing of whole grapes, spontaneous fermentation with indigenous yeasts.

Continuous batonnage method. 18 months aging in oak barrels, then at least 6 months aging in bottles before sale.

The color is straw yellow, slightly orange due to contact with the bark. The palate is intense, reminiscent of dried fruits.



# CASE CORINI

The documents of the Corino family in Costigliole d'Asti date from the beginning of the 19th century by Corino Biagio.

Costigliole d'Asti Case Corini is a multicultural artisanal company that produces wines by working faithfully to its region.

Lorenzo Corino and his two children, Luisa and Guido, have continued the family business born from the work of their predecessors, sharing an agricultural methodology that starts from respecting the area and enhancing its products.

This working methodology tried by Lorenzo led to the birth of the real Corino method.

The goal is to work for a more correct and balanced use of natural resources in both construction and agricultural production, emphasizing the quality values and sustainable beauty of the area.

## STORY OF CASE CORINI



# ACHILLE 2019



29€ (alv 0%)



**Costigliole d'Asti,  
Piemonte**



**Nebbiolo,  
red wine**



**2019**



**Total production  
2000 bottles**



**13.5%**

**The grapes are carefully  
crushed and fermented  
with natural and local yeasts.**

**During fermentation, the  
temperature is not controlled.**

**Maceration takes 6-7 weeks.**

**The wine matures for 30  
months in oak barrels. No  
enological intervention of any  
kind  
and no additives are added.**

# NILDA 2021



25€ (alv 0%)



**Costigliole d'Asti,  
Piemonte**



**Barbera,  
red wine**



**2021**



**Total production  
2000 bottles**



**13.5%**



**The grapes are carefully crushed  
and fermented  
with natural and local yeasts.**

**During fermentation, the  
temperature is not controlled.**

**Maceration takes 3 or 4 weeks.**

**The wine matures for 12 months in  
oak barrels.**

**No oenological intervention of any  
kind  
and no additives are added.**





*Mani di Luna*



## STORY OF MANI DI LUNA

**Fattoria Mani di Luna was born in 2012. The company consists of three friends (Simone, Rocco and Alessandro), whose common goal is to revive the wine industry with organic and biodynamic methods.**

**The winery follows the cycles of the moon, which are related to the movements of the constellations.**

**With manual and artisanal processes, the farm strives to obtain natural products with high nutritional and energy value while respecting plants and nature.**



**uva nuda**

# LA CUPA 2017



29€ (alv 0%)



**Torgiano, Umbria**



**Sangiovese,  
red wine**



**2017**



**Total production  
1200 bottles**



**14.5%**

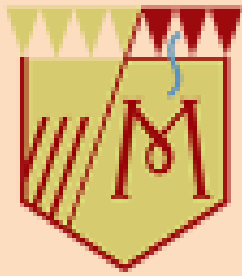
**The grapes are picked by hand.  
Press lightly with your feet.**

**Spontaneous fermentation on  
skins with indigenous yeasts,  
without temperature control  
in small concrete containers.  
Maceration 20-60 days.**

**Aged for 12 months on fine  
lees with repeated stirring in  
French oak barrels, then 12  
months in concrete tanks.**

**Bottling in May without  
filtering and clarifying.**

**Six months rest in bottles  
before sale.**



# MARABINO



The tradition of viticulture in southeastern Sicily is still fresh in the minds of local people. It was the main agricultural activity of the region for a long time.

Marabino aims to requalify an area that has today become a center of excellence and interest thanks to its geographical and climatic characteristics.

"Our choice is to adopt a biodynamic farming method so that we can take care of our land and people. What is alive must be nurtured!"

In fact, biodynamic agriculture is an attempt to support nature with natural tools that arise from the life processes of nature itself. The vine is in perfect balance with its ecosystem and is able to interact with its wonderful fruit. It expresses the uniqueness of the area!

## STORY OF MARABINO



# ROSSO DI CONTRADA



24€ (alv 0%)



**Noto, Sicilia**



**Nero D`Avola,  
red wine**



**2018**



**Total production  
50 000 bottles**



**13.5%**

The grapes are picked by hand.  
Lightly squeeze instead of  
crushing.

Spontaneous fermentation on  
skins with indigenous yeasts.

The wine matures for a year in  
stainless steel tanks, after  
which the wine is refined in  
bottles for at least a year.

Aging for 10-12 months in  
small concrete containers,  
constantly stirring according  
to the batonnage method.

Bottled during the lunar  
countdown of the biodynamic  
calendar.

Classic Nero d'Avola, with  
sweet tannins and plenty of  
freshness.

# EUREKA



The grapes are picked by hand.  
Lightly squeeze instead of  
crushing.

Spontaneous fermentation on  
skins with indigenous yeasts.

15 days of maceration, after  
which the wine matures for 18  
months. Batonnage is  
performed according to the  
phases of the moon.

Expresses aromas and flavors  
In a way typical of the  
southeastern Sicily region.

23€ (alv 0%)



**Noto, Sicilia**



**Chardonnay,  
white wine**



**2020**



**Total production  
13 000 bottles**



**14%**

# FONDO ALLA PALMA



30€ (alv 0%)



**Noto, Sicilia**



**Moscato,  
white wine**



**2018**



**Total production  
2000 bottles**



**14%**

The grapes are picked by hand.  
Lightly squeeze instead of  
crushing.

Spontaneous fermentation on  
skins with indigenous yeasts.

Fermented in steel tanks with  
skins for about 15 days.

It is aged in mulberry barrels  
for at least 24 months.

A very aromatic wine, which is  
suitable to be combined with  
different appetizers and fish  
dishes, as well as cold cuts.

# ROSSO DI CONTRADA PARRINO



26€ (alv 0%)



**Noto, Sicilia**



**Nero D`Avola,  
red wine**



**2018**



**Total production  
6 000 bottles**



**14%**

The grapes are picked by hand.  
Lightly squeeze instead of  
crushing.

Spontaneous fermentation on  
skins with indigenous yeasts.

The wine ages in steel tanks  
for at least fifteen  
days and matures for 12  
months in cellars before  
bottling,  
followed by at least 12 months  
of maturation in the bottle.

Medium tannins, well-  
structured and aromatic red  
wine.



# MORRA GABRIELE

## STORY OF Morra Gabriele

“Savor it and you will experience our passion for the pleasure of fulfilling dreams”

— Stefano Campaniello & Gabriele Testa

The name of our winery is "Morra Gabriele, formerly known as Pautasso Vini, originally established in 1880. When you visit this area of the Langhe, you will not find anyone named Pautasso or Morra Gabriele. In turn, you will be warmly welcomed by two enthusiastic young men, Gabriele Testa and Stefano Campaniello Gabriele is a typical Piedmontese farmer who has worked in the vineyards most of his life.

Stefano is a sommelier who has worked in fine restaurants in France, Spain, London and Italy and traveled the wine regions of Europe to understand the secrets of great wines.

They met when Stefano managed a restaurant where Gabriele was a customer. The friendship was born out of a shared appreciation for the land, vineyards and wines.



**uva nuda**



# BARBERA D'ALBA DOC 2021



**21€ (alv 0%)**



**Alba, Piemonte**



**Barbera,  
red wine**



**2021**



**Total production  
10 000 bottles**



**14.5%**

**The age of the vineyard is 25-45 years.**

**Fermentation and maturation takes place in stainless steel tanks.**

**Optimal serving temperature 16-20 degrees.**

**Aromas reminiscent of cherry, plum, and dark berries.**

**Balanced tannicity in the wine.**

**Goes well with both meaty starters and main dishes.**

# LANGHE NEBBIOLO DOC 2021



21€ (alv 0%)



**Barbaresco,  
Piemonte**



**Nebbiolo,  
red wine**



**2021**



**Total production  
10 000 bottles**



**14.5%**

**The age of the vineyard is 25-45 years.**

**Fermentation takes place in stainless steel tanks.**

**Matures for 12 months in oak barrels.**

**Optimal serving temperature 18-20 degrees.**

**The aroma is berry, reminiscent of wild strawberries.**

**Goes well with both meaty starters and main dishes.**

# BARBARESCO DOCG 2019



30€ (alv 0%)



**Barbaresco,  
Piemonte**



**Nebbiolo,  
red wine**



**2019**



**Total production  
10 000 bottles**



**14.5%**

The age of the vineyard is **30-60 years**.

Fermentation takes place in **stainless steel tanks**.

It matures for **18 months** in oak barrels and **6 months** in the bottle.

Optimal serving temperature **18-20 degrees**.

The aromas are **raspberry, cinnamon, chocolate and spicy**.

Goes well with both **meaty starters and main dishes**.