



"CEREQUIO" BAROLO D.O.C.G.



- Single vineyard, 100% Nebbiolo from Cerequio, one of the finest and most exclusive Barolo's sub-zones. Nearby Cerequio producers include Angelo Gaja, Michele Chiarlo and Roberto Voerzio
- The Nebbiolo vines are 25 to 45 years old
- Winner of two Three Glass awards from the Gambero Rosso Vini d'Italia, the most coveted guide in the Italian wine world
- The vineyard lies at an altitude of 300 meters above sea level and is rich in lime and clay
- Aged in small barrique barrels for a period of 18 months. Refining in the bottle for another 12 months
- A rich texture, creamy and smooth, plenty of unobtrusive tannins, and a deep ruby red color

"TENUTA SECOLO" BAROLO D.O.C.G.



- Single vineyard, 100% Nebbiolo from Cerequio, one of the finest and most exclusive Barolo's sub-zones. Nearby Cerequio producers include Angelo Gaja, Michele Chiarlo and Roberto Voerzio
- The Nebbiolo vines are 15 to 25 years old
- The vineyard lies at an altitude of 300 meters above sea level and is rich in lime and clay
- Aged in small barrique barrels for a period of 18 months. Refining in the bottle for another 12 months
- A rich texture, creamy and smooth, plenty of unobtrusive tannins, and a deep ruby red color

"TENUTA ALBERTA" BARBARESCO D.O.C.G.



- Single vineyard, 100% Nebbiolo
- Altitude of about 350 meters above sea level, with soil composition of lime-clay marl
- Alcoholic and malolactic fermentation under controlled temperature. The grape skins contact is limited to about 13 days so as to extract only the soft tannins
- Aging in barrique barrels and oak casks for about 12 months. Refined in the bottle for about 12 months before release

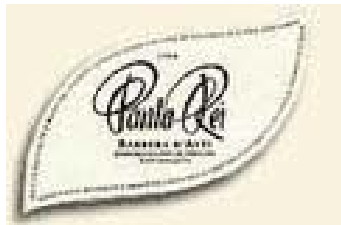
"SOLUS AD" BARBERA D'ASTI D.O.C.



- Single vineyard, 100% Barbera D'Asti
- Hand-selected grapes from the best bunches from the Agliano area around Canelli
- "Solus Ad" derives from a diary maintained by one of Italy's most important poets, Gabriele D'Annunzio, who was in love with the Countess Mancini. He referred to himself as "Solus" as a reference to the fact that he was the "Only One" for her
- A masterpiece wine, lovingly created by the "King of Barbera D'Asti", Giancarlo Scaglione
- Fermentation by "floating hat" maceration technique for about 10 days
- Malolactic fermentation and then aging in barriques for about 12 months
- Refined in the bottle for about 12 months before release



"PANTA REI" BARBERA D'ASTI D.O.C.



- 100% Barbera D'Asti grapes carefully selected from Contratto's vineyards in the Agliano area
- "Panta Rei" means "serendipity" in Italian
- Alcoholic and malolactic fermentation, partial aging in Allier and Tronçais barriques for over 6-8 months. Refined in bottles for another 6 months
- Suitable for wine lists, "by the glass" and any fine wine shop

"ARNELLE" GAVI DEL COMUNE DI GAVI D.O.C.G.



- Single vineyard, 100% Cortese
- "Arnelle" means beehives in Italian
- Grapes are carefully hand picked and selected
- Untraditional but uniquely distinctive bottle
- Temperature controlled fermentation in stainless steel vats

"SABAUDA" CHARDONNAY PIEMONTE D.O.C.



- Single vineyards, 100% Chardonnay grapes
- "Sabauda" is the adjective referred to the properties of the Savoia family, the last monarchs of Italy, who ruled Piedmont, Sardinia and most of the Italian north-west
- Barrel fermentation, followed wood aging in new Allier/Tronçais oak barrels. Refined in the bottle for 6 months
- Smooth, silky texture, well-balanced structure with lingering and pleasant aftertaste

"DE MIRANDA" METODO CLASSICO ASTI D.O.C.G.



- 100% Moscato D'Asti from the single vineyard "De Miranda"
- Three time winner of the prestigious Three Glass award from the renowned "Gambero Rosso Vini d'Italia", the most coveted guide in the Italian wine world
- The 2000 vintage was the "**Wine of the year**" by Gambero Rosso (2003)
- The grapes are carefully soft-pressed and then fermented in Allier and Tronçais barriques for a period of 4 months in order to reach an alcohol level of 6%
- The must is then stabilized and transferred with yeasts into the bottle, where it will age for about 24 months
- Each bottle is periodically turned by hand, the famous "remuage" that symbolizes the "Champenoise" method of bottle fermentation
- The "Champenoise" method is called "Metodo Classico" in Italy
- After 2 years of developing effervescence and complexity, the deposit of yeasts is eliminated by dégorgement ("sboccatura"), each bottle is topped off with a sweetening syrup made of secret ingredients ("liqueur d'expédition") to set the sugar to the desired level ("dosage")
- Final alcohol content is 7.5%
- This special wine is noted for its intense bouquet and delicate and fruity texture