

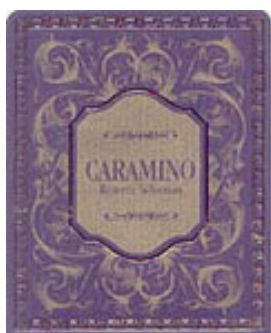


### GATTINARA D.O.C.G.



- 100% Nebbiolo, estate bottled “Riserva selection”
- Gattinara is one of Italy’s oldest and finest red wines
- Very low yields make for a more structured wine
- Aging in Slavonian oak barrels for at least two years and then transferred to 225 liter “barriques” for at least another nine months. Further long aging in the bottle before releasing
- Deep garnet red with orange reflections. The nose is intense and elegant with clear hints of violets. The palate is very dry with intense character, harmonious, pleasant and lingering after taste
- Accompaniment: Meats, aged cheeses, and hearty pasta dishes

### “CARAMINO” FARA D.O.C.



- Estate bottled, single vineyard in the Fara appellation.
- 80% Nebbiolo, with 10% Vespolina and 10% Bonarda grown in the “Caramino” area of village of Briona
- Very low yields make for a more structured wine
- Aging in oak for a total of 4 years of which 6 months are in new barriques, then resting in the bottle before release
- Color is deep ruby red tending to garnet. Noble and austere nose with clean hints of violets and truffles. The palate is dry, warm, and velvety, with notable texture
- Accompaniment: Roasted meats, game, and aged cheeses

### SPANNA D.O.C.



- Estate bottled “Riserva selection”
- Grape varietal is 100% Nebbiolo, grown in the villages of Fara, Sizzano, and Ghemme. In this area the Nebbiolo grape is called “Spanna”
- Very low yields make for a more structured wine
- Aging in 3rd passage barriques for a minimum of 6 months, then resting in the bottle before release
- Color is deep ruby red when young and with orange reflections when aged
- Persistent nose with hints of violets. The palate is dry and harmonious
- Accompaniment: Roasted meats, game, and hearty pasta dishes

### GHEMME D.O.C.G.



- 80% Nebbiolo, 10% Vespolina and 10% Bonarda, estate bottled “Riserva selection”
- Very low yields make for a more structured wine
- Total 4 years of aging, first in Slavonian oak barrels for two years, then in barriques for about 6 months, and resting in the bottle before release
- Color is garnet red with orange reflections and an intense nose with clean hints of dry roses. The palate is sapid and complex, velvety, and an harmonious aftertaste
- Accompaniment: Roasted meats, game, and hearty pasta dishes



### ROERO ARNEIS D.O.C.



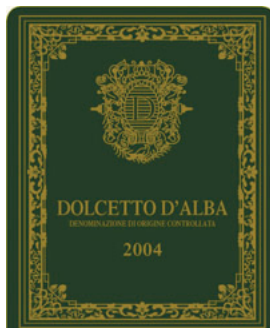
- Selected 100% Arneis grapes grown in the hilly area of Roero (Alba). Arneis is known as the “white nebbiolo”
- Very low yields make for a more structured wine
- Temperature controlled fermentation for 5 days and then aging in stainless steel vats
- Color is pale yellow with an intense and floral nose, elegant, with clean hints of fresh fruit. A dry and juicy palate with pleasant fruity texture
- Accompaniment: Seafood, pasta, and lighter entrees

### BAROLO D.O.C.G.



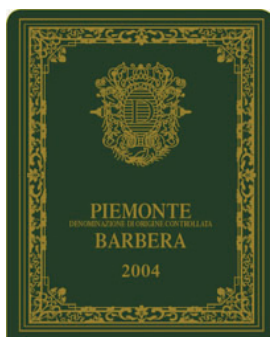
- 100% Nebbiolo, late-harvested
- Aging in Slavonian oak barrels for 3 to 4 years and then refined for at least one year in the bottle before releasing
- Deep garnet red with orange reflections. The nose is intense and elegant with clear hints of violets, roses and truffles. The palate is very dry with intense character, harmonious, pleasant and lingering after taste
- Accompaniment: Fits ideally with meats, aged cheeses, and hearty pasta dishes

### DOLCETTO D'ALBA D.O.C.



- 100% Dolcetto, grown in the “Langhe” area
- Very low yields make for a more structured wine
- Aging in 3rd passage barriques and large casks for a 1 to 2 years, then resting in the bottle before release
- Color is deep ruby red when young and with orange reflections when aged
- Persistent nose with hints of violets. The palate is dry and harmonious
- Accompaniment: Roasted meats, game, and hearty pasta dishes

### BARBERA PIEMONTE D.O.C.



- 100% Barbera
- Very low yields make for a more structured wine
- Aging in 3rd passage barriques and large casks for a 1 to 2 years, then resting in the bottle before release
- Color is deep ruby red when young and with orange reflections when aged
- Persistent nose with hints of wild berries, intense and dry on the palate
- Accompaniment: Risotto dishes, dry cheeses and hearty pasta soups