



Carlo Volpi's winery is located in Tortona, a picturesque town in the southwestern part of Piedmont, situated about 35 miles west of Asti and just 45 miles north of the Tyrrhenian Sea. This corner of Piedmont includes the appellations of Colli Tortonesi, Gavi and Oltrepo Pavese in which the dominant varietals are "Cortese" (used for Gavi) and "Barbera". The soil is composed mostly of fossil-rich marl and sandstone, along with calcareous layers.

Cantine Volpi extends over approximately 22 hectares of vineyards (55 acres), and can trace its roots back to the late 19th century, and it has always been a family business. Carlo works alongside his cousin Bruno Volpi, who is the estate's Managing Director. Cantine Volpi has state of the art vinification equipment as well as modern aging cellars.

The consulting enologist is one of Italy's most renowned: Giuliano Noè. Born in Piedmont and considered one of the most experienced Barbera d'Asti connoisseurs, Giuliano was nominated "Enologist of the Year" in 2005 by the Gambero Rosso – Vini d'Italia. He pioneered the appropriate use of wood aging to emphasize the Barbera d'Asti characteristics and created the so-called "new style" that features rounded, structured wines with soft tannins. Giuliano's touch is well represented by the high ratings that Volpi wines have repeatedly received from both Robert Parker and Luca Maroni (one of Italy's most noted and selective wine critics).

