




Castellengo

BAROLO

D.O.C.G.

VARIETY – Nebbiolo.

PRODUCTION AREA – Barolo municipalities.

SOIL – Calcareous clay with sandy silt components.

HARVEST – First half of October.

VINIFICATION – Maceration on the skins in temperature-controlled automatic steel fermenters, with repeated pumping-overs and aeration until the complete conversion of sugars to alcohol. Racking and ageing in contact with fine lees follow to facilitate malolactic fermentation.

AGEING – At least 3 years, from 18 to 24 months in medium and large capacity barrels before ageing in bottle.

SENSORY NOTES – Garnet red with light orange hues. A classic nose with intense and enveloping aromas that recall spices and ripe fruit. Rich and persistent flavour with soft tannins, hints of leather, licorice and pepper, harmonized with notes of dried violet and ripe plum.

PAIRINGS – Game, red meat, elaborate second courses and strong flavour cheese.



More than 10 years



~13,5% Vol.



16/18 °C



75 cl




Castellengo

BARBERA D'ASTI D.O.C.G.

VARIETY – Barbera.

PRODUCTION AREA – Province of Asti.

SOIL – Calcareous clay.

HARVEST – Second half of September.

VINIFICATION – Maceration on the skins in temperature-controlled automatic steel fermenters, with repeated pumping-overs and aeration until the complete conversion of sugars to alcohol. Racking and ageing in contact with fine lees follow to facilitate malolactic fermentation.

AGEING – At least 4 months in stainless steel tanks.

SENSORY NOTES – Intense ruby red with violet reflections. Broad, fruity and floral nose with sensations of blackberry and fresh cherries, wisteria, sweet tobacco and licorice. Full, dry, sapid and fresh in the palate, unveiling balanced spicy, fruity and floral notes.

PAIRINGS – Perfect for the entire meal, ideal with stuffed pasta with ragu sauce, red meat and medium-aged cheese.



To drink when it's young



~13,5% Vol.



16/18 °C



75 cl




Castellengo

RUCHE DI CASTAGNOLE MONFERRATO D.O.C.G.

VARIETY – Ruchè.

PRODUCTION AREA – Castagnole Monferrato, AT.

SOIL – Clay, silt and sand.

HARVEST – Late September.

VINIFICATION – Maceration on the skins in temperature-controlled automatic steel fermenters, with repeated pumping-overs and aeration until the complete conversion of sugars to alcohol. Racking and ageing in contact with fine lees follow to facilitate malolactic fermentation.

AGEING – 2 months in the bottle.

SENSORY NOTES – Bright red with violet reflections. Intense and aromatic on the nose, with floral hints of rose and spicy notes. Harmonious and velvety flavour, pleasantly savory and dry.

PAIRINGS – Excellent as an aperitif, perfect with appetizers, white meat and bagna càuda.



To drink when it's young, best within 5 years



~14% Vol.



14/16 °C



75 cl




Castellengo

BRACHETTO D'ACQUI D.O.C.G.

VARIETY – Brachetto.

PRODUCTION AREA – Mombaruzzo, Castelboglione, Nizza Monferrato, AT.

SOIL – Silt, clay.

HARVEST – Early September.

VINIFICATION – Crushing and short cold fermentation with maceration on the skins, racking and soft pressing of the bunches and preservation of the must at zero degrees in time for fermentation. Refermentation using the Charmat method, followed by bottling.

AGEING – 2 months in the bottle.

SENSORY NOTES – Bright medium red. Broad and persistent nose, with delicate notes of moss and bloomed rose. Sweet, pleasantly balanced and never cloying, with evident aromatic hints of rose and violet.

PAIRINGS – A sparkling wine ideal for desserts and pastries, perfect with fresh fruit. An excellent pair to bold and spicy flavours. Used to prepare cocktails and long drinks.



~7% Vol.



6/8 °C



75 cl



Castellengo



MONFERRATO D.O.C. BIANCO

VARIETY – Blend of native Piedmontese varieties.

PRODUCTION AREA – Monferrato.

SOIL – Calcareous, clay and loam.

HARVEST – Mid to late September.

VINIFICATION – Harvest of the best bunches, soft pressing of the grapes and subsequent fermentation of the must in stainless steel containers at low temperatures until all the sugars are exhausted.

AGEING – In stainless steel.

SENSORY NOTES – Straw yellow colour. The nose is intense and pleasant. The fruity notes of peach, pineapple, lychee and hints of white flowers blend well with the characteristic aromatic fragrance of the grapes. Pleasantly dry, it confirms the freshness of fruit and flowers with a pleasant acidity.

PAIRINGS – Excellent as an aperitif, perfect with seafood and shellfish dishes as well as fresh and medium-aged cheese.



To drink when it's young



~12,5% Vol.



8/10 °C



75 cl



Castellengo



MONFERRATO D.O.C. ROSSO

VARIETY – Barbera, Merlot.

PRODUCTION AREA – Monferrato.

SOIL – Calcareous marls and white greyish clays.

HARVEST – Mid to late September.

VINIFICATION – Maceration on the skins in temperature-controlled automatic steel fermenters, with repeated pumping-overs and aeration until the complete conversion of sugars to alcohol. Racking and ageing in contact with fine lees follow to facilitate malolactic fermentation.

AGEING – In stainless steel.

SENSORY NOTES – Deep red colour with purple hues. Intense on the nose. Red fruits with hints of spices, eucalyptus and violet. Harmonious and velvety taste, notes of licorice and pepper, harmonized by rose nuances and ripe plum.

PAIRINGS – Excellent as an aperitif, perfect with seafood and shellfish dishes as well as fresh and medium-aged cheese.



Good ageing potential



~13% Vol.



16/18 °C



75 cl



Castellengo



DOLCETTO D'ASTI D.O.C.

VARIETY – Dolcetto.

PRODUCTION AREA – Castelboglione, AT.

SOIL – Calcareous clay.

HARVEST – Second half of September.

VINIFICATION – Maceration on the skins in temperature-controlled automatic steel fermenters, with repeated pumping-overs and aeration until the complete conversion of sugars to alcohol. Racking and ageing in contact with fine lees follow to facilitate malolactic fermentation.

AGEING – In stainless steel tanks, at least 1 month in the bottle.

SENSORY NOTES – Intense red colour. Typical aroma of this grape variety, with pleasant and clear hints of red fruit. In the mouth it is harmonious, of moderate acidity, with pleasant notes of raspberry and cherry.

PAIRINGS – Ideal for the entire meal, perfect with stuffed pasta, risottos, meat second courses, fresh and medium-aged cheese.



To drink when it's young



~13% Vol.



16/18 °C



75 cl



Castellengo



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

VARIETY – Cortese.

PRODUCTION AREA – Gavi, AL.

SOIL – Calcareous clay.

HARVEST – Second half of September.

VINIFICATION – Harvest of the best bunches, soft pressing of the grapes and subsequent fermentation of the must in stainless steel containers at low temperatures until all the sugars are exhausted.

AGEING – In stainless steel.

SENSORY NOTES – Bright straw yellow colour with greenish reflections. The nose is characteristic and fragrant with refined floral notes and intense fruity, citrus and peach scents. Fresh, harmonious and elegant with full and soft body. Fruity and persistent finish.

PAIRINGS – Excellent as an aperitif, it goes well with appetizers, seafood and fish dishes.



To drink when it's young



~12,5% Vol.



8/10 °C



75 cl



Castellengo



GRIGNOLINO D'ASTI D.O.C.

VARIETY – Grignolino.

PRODUCTION AREA – Castagnole Monferrato, AT.

SOIL – Silt, clay.

HARVEST – Late September.

VINIFICATION – Maceration on the skins in temperature-controlled automatic steel fermenters for 5/6 days, with repeated pumping-overs and aeration until the complete conversion of sugars to alcohol. Racking and, upon completion of alcoholic fermentation, decanting and ageing in contact with fine lees to facilitate malolactic fermentation.

AGEING – In stainless steel tanks, at least 1 month in the bottle.

SENSORY NOTES – Cherry red colour. Delicate and persistent on the nose with characteristic hints of rose and cherry on a white pepper background. Dry taste, pleasantly tannic, persistent, with an aftertaste of cloves, rose and geranium.

PAIRINGS – Excellent as an aperitif, ideal with appetizers and salads.



To drink when it's young



~13% Vol.



16/18 °C



75 cl



Castellengo



NEBBIOLO D'ALBA D.O.C.

VARIETY – Nebbiolo.

PRODUCTION AREA – Nebbiolo d'Alba municipalities.

SOIL – Calcareous with clay-silt components.

HARVEST – First half of October.

VINIFICATION – Maceration on the skins in temperature-controlled automatic steel fermenters, with repeated pumping-overs and aeration until the complete conversion of sugars to alcohol. Racking and ageing in contact with fine lees follow to facilitate malolactic fermentation.

AGEING – At least 12 months in large oak barrels and 6 months in the bottle.

SENSORY NOTES – Deep red colour with garnet reflections. Intense and persistent aroma, slightly spicy, with hints of undergrowth and cooked fruit. Important and harmonious taste, with well-blended tannins, notes of ripe plums, dried figs and leather. The finish is long and persistent.

PAIRINGS – Ideal with elaborate first courses, risottos, red and white meat, fresh and medium-aged cheese.



More than 10 years



~13,5% Vol.



16/18 °C



75 cl



Castellengo



MOSCATO D'ASTI D.O.C.G.

VARIETY – Moscato Bianco.

PRODUCTION AREA – Nizza Monferrato, Incisa Scapaccino and Mombaruzzo, AT.

SOIL – Calcareous clay.

HARVEST – End of August and early September.

VINIFICATION – Manual harvest of the best bunches, soft pressing of the grapes, and storage of the must at a temperature of zero degrees until fermentation in an autoclave and subsequent bottling.

SENSORY NOTES – Straw yellow with light golden highlights. Intense and aromatic scents, typical of the grapes, with hints of peach, sage, and lemon on floral notes of acacia flowers. Sweet and intense flavour with a finely composed aftertaste, very elegant, good freshness, and pleasant effervescence.

PAIRINGS – An ideal wine for desserts, it pairs well with traditional sweet breads (panettone, pandoro, colomba), biscuits, tarts, pastries, baked cakes, panna cotta, creams, and nougat. Perfect with fresh or canned fruit. When served with cured meats, spicy or aged cheeses it creates an unusual and surprisingly interesting contrast of flavours.



To drink when it's young



~5,5% Vol.



6/8 °C



75 cl



Castellengo



PIEMONTE D.O.C. ROSATO

VARIETY – Blend of Barbera and other native varieties.

PRODUCTION AREA – Castagnole Monferrato, Vaglio Serra, AT.

SOIL – Silty clay.

HARVEST – First half of September.

VINIFICATION – Harvest of the best bunches, soft pressing of the grapes and subsequent fermentation of the must in stainless steel containers at low temperatures until all the sugars are exhausted.

AGEING – In stainless steel.

SENSORY NOTES – Delicate pink colour, bright, with intense and crisp notes of fresh fruit, raspberry and currant. In the mouth it is elegant and soft, pleasantly fresh, with good persistence and fruity hints.

PAIRINGS – Ideal as an aperitif, it goes well with vegetable and fish crudités, cold cuts and fresh cheese. Perfect with red sauces, seafood risottos and delicate white meat.



To drink when it's young



~12,5% Vol.



8/10 °C



75 cl



Castellengo



ASTI D.O.C.G.

VARIETY – Muscat Blanc.

PRODUCTION AREA – Muscat municipalities.

SOIL – Calcareous and silty.

HARVEST – Early September.

VINIFICATION – Soft pressing of the grapes and subsequent conservation of the must at zero degrees. Following, secondary fermentation using the Charmat method and subsequent bottling.

SENSORY NOTES – Straw yellow colour with light golden reflections. Delicate fragrance, typically aromatic, with hints of white flowers and honey, citrus notes and sage on an intense and persistent finish. In the mouth it is fresh and fragrant with hints of peach, apricot and cedar.

PAIRINGS – Ideal with dessert and pastries, it goes surprisingly well when paired with strong, salty and even spicy flavours. It can be used in the mixing of fruit cocktails and long drinks.



~7% Vol.



6/8 °C



75 cl



Castellengo

PROSECCO D.O.C.

VARIETY – Glera.

PRODUCTION AREA – Prosecco municipalities.


SOIL – Deep, made of conglomerates of rock and sand with a lot of clay and sometimes iron.

HARVEST – End of August.

VINIFICATION – Charmat method.

SENSORY NOTES – Straw yellow with bright reflections. Fine and persistent perlage, typical of the Charmat method. Fresh and fruity bouquet with delicate aromatic notes. Soft and balanced with good acidity.

PAIRINGS – Excellent as an aperitif and perfect with the entire meal. Ideal with seafood crudités, shellfish and delicate fish-based dishes.


~11% Vol.


6/8 °C


75 cl




Castellengo

PINOT

VARIETY – Pinot.

HARVEST – Mid August.

VINIFICATION – Soft pressing of the grapes and subsequent fermentation of the must in stainless steel containers at low temperatures until all the sugars are exhausted. Following, secondary fermentation using the Charmat method and subsequent bottling.

SENSORY NOTES – Bright straw yellow colour. Pleasantly fruity and fragrant aroma with notes of bread crust and rennet apple. Savoury, fresh and harmonious taste, with good body.

PAIRINGS – Ideal for the entire meal, it goes well with fish-based appetizers and dishes.



-11,5% Vol.



6/8 °C



75 cl
