

Classici



Langhe DOC Chardonnay



Langhe DOC Nascetta



Langhe DOC Rosato



Dolcetto d'Alba DOC



Barbera d'Alba DOC



Langhe DOC Nebbiolo

Selezioni



Langhe DOC Bianco Chiara



Barbera d'Alba DOC Superiore Vigna Roca Neira



Nebbiolo d'Alba DOC Vigna Sorì Ornati



Barolo DOCG

Cru



Barolo DOCG Bussia



Barolo DOCG del Comune di Serralunga d'Alba



Metodo Classico



Alta Langa DOCG



ALTA LANGA



CLASSICI



SELEZIONI



BAROLO CRU



BAROLO D.O.C.G. del comune di SERRALUNGA D'ALBA



Variety: Nebbiolo 100%

Vineyard: Baudana (map number 3. 43-78 e 303)

Municipality: Serralunga d'Alba (Cn)

Area: 1.20 hectares

Exposure and average altitude: southwest / 320 meters

Soil: Middle ground between the soil type of Lequio and the characteristic marls of Sant'Agata, young soils with good hydration made of calcareous, clay marls

Year of planting: 1996

Density: 4,200 vines per hectare

Yield per hectare: 72 quintals

Training system: guyot

Fertilization: organic and compost

Weeding: mechanical

Vinification: thinning of shoots and early clusters throughout the maturation period with further bunch selection at harvest. The grapes go through the traditional process for red wine vinification and fermentation at temperatures of 28°-30° C in 50cl oak vats.

Aging: in large Slavonian oak casks for a total of 28-30 months. 10 months of bottle aging follows. The wine is unfiltered.

Tasting notes: an intense, red-granite colour with orange hues. An ample nose with delicate notes of violet and wild rose, hay and liquorice undertones. On the palate the tannins are structured yet delicate, tending towards sweetness. The intensity is characterized by the juiciness of the fruit that leaves an imprint (on the memory of the wine).

Suggested serving temperature: 15-17° C.

Bottles produced: 6,000 approx. (depending on the harvest)

Il polacco



The reigning dynasties were made spectacular in tournaments, carousels, masquerades, ballets, musical works, interludes. These representations were also a propitious occasion to exhibit, magnify and revive the glories of the prince and his lineage. In the Carnival ballet, between the “Indian” smokers (from America) with their fanciful exotic clothes and the European smokers, adorned with their national costumes, the “Polish” stands out holding a pipe while drinking wine.



Barolo
D.o.c.g.
del Comune
di
Serralunga
d'Alba



Ratings

Vintage 2023

Kerin O'Keefe

94 points

Wines Critic

93 points

Vintage 2022

Decanter

93 points SILVER

Kerin O'Keefe

93 points

James Suckling

92 points

Wines Critic

92 points

Wine Enthusiast

92 points

Vintage 2021

Gardini Notes

95+ points

Kerin O'Keefe

93 points

Wine Advocate

93 points

Wine Enthusiast

93 points

Wine Spectator

93 points

James Suckling

92 points

Wines Critic

92 points

Ian D'Agata

91 points

Vini buoni d'italia

4 stars

Merano

GOLD

Vintage 2020

Ian D'Agata

92 points

James Suckling

92 points

Kerin O'Keefe

92 points

Wines Critic

91 points

Wine Enthusiast

91 points

Wine Spectator

90 points

Bibenda

4 grapes

Jancis Robinson

16,5 points

BAROLO D.O.C.G. BUSSIA



Variety: Nebbiolo 100%

Vineyard: Bussia (map number 7.272)

Municipality: Monforte d'Alba (Cn)

Area: 1.48 hectares

Exposure and average altitude: southwest / 350 meters Soil: "Sant'Agata" marls, characteristic of the Tortoniano geological age, young soils with good sustainable hydration, made up of a silt-clay, limestone mix

Year of planting: 1992

Density: 4.000 vines per hectare

Yield per hectare: 72 quintals

Training system: guyot

Fertilization: organic and compost

Weeding: mechanical

Vinification: thinning of shoots and early clusters throughout the maturation period with further bunch selection at harvest. The grapes go through the traditional process for red wine vinification and fermentation at temperatures of 28°-30° C in 50hl oak vats.

Aging: in small oak barrels and large casks for a total of 28-30 months. 10 months of bottle aging follows.

The wine is unfiltered.

Tasting notes: a brilliant, lively, intense, red-granite colour.

On the nose, ethereal qualities can be perceived with characteristic violet notes, then cherry, spice and leather hints. It has a warm full mouthfeel, velvety enveloping texture with just the right balance of tannins and acidity.

Suggested serving temperature: 15-17° C.

Bottles produced: 6,500 approx. (depending on the harvest)

Certification: organic wine

Il giocatore di bastoni



The reigning dynasties were made spectacular in tournaments, carousels, masquerades, ballets, musical works, interludes. These representations were also a propitious occasion to exhibit, magnify and revive the glories of the prince and his lineage. The inhabiting peoples (of the provinces of the state of Savoy) dance together showing joy, with various leaps on sticks, with extraordinary changes, with jubilation and mastery. The choreography is perhaps inspired by some popular dance of the past.



Barolo D.o.c.g Bussia



Ratings

Vintage 2023

Wines Critic

92 points

Vintage 2022

Decanter

95 points GOLD

Kerin O'Keefe

93 points

Wines Critic

93 points

Wine Enthusiast

93 points

James Suckling

92 points

Vintage 2021

Gardini Notes

97+ points

Wine Advocate

94 points

Ian D'Agata

93 points

Kerin O'Keefe

93 points

Wine Enthusiast

93 points

Wine Spectator

93 points

James Suckling

92 points

Wines Critic

92 points

Wein Plus

90 points

Merano

GOLD

Vintage 2020

Ian D'Agata

93 points

Wine Enthusiast

93 points

James Suckling

92 points

Kerin O'Keefe

92 points

Wine Spectator

92 points

Wines Critic

91 points

Bibenda

4 grapes

BAROLO D.O.C.G.



Variety: Nebbiolo 100%

Municipality: Monforte d'Alba (Cn)

Area: 2.4 hectares

Exposure and average altitude: south-southwest / 380 meters Soil: "Diano" sandstone, characteristic of the Tortoniano geological age, young soils with good sustainable hydration, made up of sandy-limestone deposits

Year of planting: 1992-2012

Density: 4.000 vines per hectare

Yield per hectare: 80 quintals

Training system: guyot

Fertilization: organic and compost

Weeding: mechanical

Vinification: thinning of shoots and early clusters throughout the maturation period with further bunch selection at harvest. The grapes go through the traditional process for red wine vinification and fermentation at temperatures of 28°-30° C in steel tanks.

Aging: in large Slavonian oak casks for a total of 28-30 months. 10 months of bottle aging follows. The wine is unfiltered.

Tasting notes: an intense, red-granite colour with orange accents. On the nose, pungent sensations of black pepper, leather and cinnamon are evoked, together with more delicate ones of violet and Spanish cherries. The mouthfeel is tannic to the right degree with a moderate austerity.

The coherence with the olfactory sensations is marked and emerges during the stages of wine tasting.

Suggested serving temperature: 15-17° C.

Bottles produced: 15,000 approx. (depending on the harvest)

Certification: organic wine

Amore



The reigning dynasties were made spectacular in tournaments, carousels, masquerades, ballets, musical works, interludes. These representations were also a propitious occasion to exhibit, magnify and revive the glories of the prince and his lineage. It is a political allegory and a call for peace and concord. Love, introduced by the Alpine Hercules, frees the Heroes of the Alps from their madness, inclined and induced to war.



Barolo D.o.c.g.



Ratings

Vintage 2023
Wines Critic 93 points

Vintage 2022
Wine Enthusiast 93 points
Kerin O'Keefe 92 points
James Suckling 91 points
Wines Critic 91 points

Vintage 2021
Gardini Notes 96 points
Kerin O'Keefe 93 points
Wine Advocate 93 points
James Suckling 92 points
Wines Critic 92 points
Wine Spectator 92 points
Wine Enthusiast 90 points
Ian D'Agata 89 points

Vintage 2020
Ian D'Agata 92 points
Kerin O'Keefe 92 points
James Suckling 91 points
Wines Critic 91 points
Wine Enthusiast 90 points
Wine Spectator 90 points
Bibenda 4 grapes

NEBBIOLO D'ALBA D.O.C. VIGNA SORÌ ORNATI



Variety: Nebbiolo 100%

Vineyard: Ornati (map number 17.216)

Municipality: Monforte d'Alba (Cn)

Area: 1.30 hectares

Exposure and average altitude: southwest / 380 meters

Soil: Lequio formation (Serravalliano) young soils with poor/minimal hydration, made up of calcareous clay marls

Year of planting: 1988

Density: 3.800 vines per hectare

Yield per hectare: 85 quintals

Training system: guyot

Fertilization: organic and compost

Weeding: mechanical

Vinification: thinning of shoots and early clusters throughout the maturation period with further bunch selection at harvest. The grapes go through the traditional process for red wine vinification and fermentation at temperatures of 28°-30° C in steel tanks.

Aging: in large oak casks for a total of 16-18 months. 10 months of bottle aging follows. The wine is unfiltered.

Tasting notes: ethereal and floral on the nose the wine has the characteristic sweet violet notes of the variety, with a kick of red fruits, plums and spices. The mouth-feel is pleasantly fresh and well-balanced with soft and enveloping tannins rendering it an elegant drink but not too austere.

Suggested serving temperature: 15-17° C.

Bottles produced: 7,000 approx. (depending on the harvest)

Certification: organic wine

Il Musico



NEBBIOLO D'ALBA
DENOMINAZIONE DI ORIGINE CONTROLLATA

2021

VIGNA SORÌ ORNATI



The reigning dynasties were made spectacular in tournaments, carousels, masquerades, ballets, musical works, interludes. These representations were also a propitious occasion to exhibit, magnify and revive the glories of the prince and his lineage. The ballet shows the Arts necessary for the education of the prince. In addition to training in the “convenient” arts, gymnastic-military and sports, the exceptions were represented by painting, music (master of the art of music) and card games.



Nebbiolo
d'Alba D.o.c
Vigna Sorì
Ornati



Ratings

Vintage 2023

Kerin O'Keefe	93 points
Wines Critic	90 points
Wine Spectator	90 points
Wine Enthusiast	88 points

Vintage 2022

Kerin O'Keefe	92 points
Wine Advocate	92 points
Wines Critic	90 points
Wine Enthusiast	90 points
Bibenda 2025	4 grapes
The Wine Hunter Award 2022 Merano	Excellent GOLD

Vintage 2021

James Suckling	91 points
Wine Enthusiast	88 points
Wine Hunter	Excellent Red

BARBERA D'ALBA D.O.C. SUPERIORE VIGNA RÒCA NEIRA



Variety: Barbera 100%

Vineyard: Ornati, Ròca Neira (map number 17. 315/432/213/217/216)

Municipality: Monforte d'Alba (Cn)

Area: 1.40 hectares

Exposure and average altitude: south-southwest / 370 meters

Soil: Lequio formation (Serravalliano), young soils with poor/minimal hydration made up of calcareous clay marls

Year of planting: 1999-2001

Density: 4.200 vines per hectare

Yield per hectare: 85 quintals

Training system: guyot

Fertilization: organic and compost

Weeding: mechanical

Vinification: thinning of shoots and early clusters throughout the maturation period with further bunch selection at harvest time. The grapes go through the traditional process for red wine vinification and fermentation at temperatures of 28°-30° C in steel tanks.

Aging: in Allier oak barrels for a total of 16/18 months. 10 months of bottle aging follows. The wine is unfiltered.

Tasting notes: an intense purple, ruby red colour with violet hues. An intense red fruit nose (raspberries and cherries) and fine spices. A marked yet sweet acidity in the mouth rendering it round and full with closing notes of toasted hazelnut. Suggested serving temperature: 15-17° C.

Bottles produced: 10,000 approx. (depending on the harvest)

Certification: organic wine

Il Giocatore di Volano



The reigning dynasties were made spectacular in tournaments, carousels, masquerades, ballets, musical works, interludes. These representations were also a propitious occasion to exhibit, magnify and revive the glories of the prince and his lineage. It is a ballet of childish games, where the badminton player represented the mix between the ancient and the modern, between Greek mythology and the impersonation of the stunt doubles of the kingdom. This last time, playing badminton, they will beat it so much in the measure of the dance that their cadences will sound like a bird.



Barbera d'Alba
D.o.c.
Superiore
Vigna Roca
Neira



Ratings

Vintage 2023

Wines Critic	92 points
Wine Enthusiast	92 points
Wine Spectator	90 points
Vini buoni d'Italia	4 stars

Vintage 2022

Kerin O'Keefe	92 points
Wine Advocate	92 points
James Suckling	91 points
Wines Critic	91 points
Bibenda	4 grapes
Vini buoni d'Italia	4 stars
Merano	RED

Vintage 2021

Wine Advocate	92 points
Wine Spectator	92 points
James Suckling	91 points
Bibenda	4 grapes

LANGHE D.O.C CHIARA



Variety: Chardonnay 90% Nascetta 10%

Vineyard: Ornati, (map number 17. 217 220)

Municipality: Monforte d'Alba (Cn)

Area: 0.50 hectares

Exposure and average altitude: west / 370 meters

Soil: Lequio formation (Serravalliano), poor hydration made up of calcareous clay marls

Year of planting: 2011-2017

Density: 4.200 vines per hectare

Yield per hectare: 85 quintals

Training system: guyot

Fertilization: organic and compost

Weeding: mechanical

Vinification: thinning of shoots and early clusters throughout the maturation period with further bunch selection at harvest time. The grapes receive a gentle pressing followed by (static) decantation to the barrels for fermentation.

Aging: there it remains for approximately 14/16 months fermenting on indigenous yeasts receiving periodic batonnage. 10 months of bottle aging follows.

Tasting notes: a deep straw-yellow colour. The nose delivers notes of exotic fruits and banana bound with an enveloping butteriness. It is in the tasting where the mastery of the harmony of all the elements, almond, delicate florals and honey delight, with an incredible persistence.

Suggested serving temperature: 10-12° C.

Bottles produced: 3,000 approx. (depending on the harvest)

Certification: organic wine

La Giardiniera



LANGHE
DENOMINAZIONE DI ORIGINE CONTROLLATA

2021
CHIARA



The reigning dynasties were made spectacular in tournaments, carousels, masquerades, ballets, musical works, interludes. These representations were also a propitious occasion to exhibit, magnify and revive the glories of the prince and his lineage. This ballet leads back to “inner affections” and in particular to love and the melancholy feeling for the passing of time. This character represents the passage between youth and life in its most gallant splendour.



Langhe D.o.c Chiara



Ratings

Vintage 2023

Wine Enthusiast

93 points

CELLAR SELECTION

Vintage 2022

James Suckling

90 points

I Vini di Veronelli “Oro Guide” 2025

89 points

Wine Enthusiast

88 points

Vintage 2018

James Suckling

92 points

ALTA LANGA D.O.C.G



Variety: Pinot noir & Chardonnay

Municipality: Roddino (Cn)

Area: 3 hectares

Exposure and average altitude: northeast, east, southeast / 500 m.

Soil: Lequio formation (Serravalliano), whitish calcareous marls alternating with thin layers of sand and “pietre di Langa”

Year of planting: 2015

Density: 4.000 vines per hectare

Yield per hectare: 70 quintals Training

system: guyot Fertilization: organic

and compost Weeding: mechanical

Vinification: thinning of shoots and early clusters throughout the maturation period with further bunch selection at harvest. The grapes receive a gentle pressing followed by (static) decantation into steel tanks for fermentation at 14/16° C. (Racking and aging) continues for 6 months, in old wooden barrels with periodic battonage.

Aging: secondary fermentation in the bottle for 36 months “sur lie”.

Tasting notes: a deep straw yellow colour. The aromas on the nose are laid down on a carpet of dried fruits and lightly toasted bread, wildflowers. The first experience is full and rich; thereafter lightly aromatic notes emerge delivered by the elegant acidity of the foam/bubbles. The dense perlage contributes to the sensation of creaminess.

Suggested serving temperature: 6-8° C.

Bottles produced: 8,000 approx. (depending on the harvest)



Alta Langa D.o.c.g



Ratings

Vintage 2022

Wine Enthusiast

93 points

EDITOR'S CHOICE

Vinum

92 points

Wines Critic

92 points

Vintage 2021

Wines Critic

93 points

Wine Enthusiast

92 points

James Suckling

89 points

Vintage 2020

Wine Enthusiast

91 points

James Suckling

90 points

Kerin O'Keefe

92 points

Bibenda

4 grapes

Vintage 2019

Kerin O'Keefe

92 points

Wine Enthusiast

92 points

James Suckling

90 points

Wine Advocate

89 points

Bibenda

4 grapes

LANGHE D.O.C. NEBBIOLO



Variety: Nebbiolo 100%

Municipality: Monforte d'Alba (Cn)

Area: 3.30 hectares

Exposure and average altitude: south, southwest / 380 meters

Soil: sandy Sant'Agata" marls, characteristic of the Tortonian geological age, young deep soils with good sustainable hydration, made up of a silt-clay, limestone mix

Year of planting: 2011-2018

Density: 4,000 vines per hectare

Yield per hectare: 85 quintals

Training system: guyot

Fertilization: organic and compost

Weeding: mechanical

Vinification: thinning of shoots and early clusters throughout the maturation period with further bunch selection at harvest. The grapes go through the traditional process for red wine vinification and fermentation at temperatures of 28°-30° C in steel tanks.

Aging: in small, Allier oak barrels for a total of 6/8 months.

Tasting notes: red granite colour of medium intensity. On the nose it is delicate and floral, ethereal and fruity. The tannic texture is soft supported by the acidic notes of fruits of the forest. An agile but complex experience.

Suggested serving temperature: 15-17° C.

Bottles produced: 25,000 approx. (depending on the harvest)

Certification: organic wine



Langhe D.o.c Nebbiolo



Ratings

Vintage 2024

Kerin O'Keefe

91 points

Wine Enthusiast

89 points

Vintage 2023

Kerin O'Keefe

91 points

James Suckling

89 points

Vintage 2022

Wine Enthusiast

89 points

Annata 2021

Wine Enthusiast

91 points

Wine Advocate

90 points

James Suckling

89 points

Jancis Robinson

16,5 points

Bibenda

4 grapes

BARBERA D'ALBA D.O.C.



Variety: Barbera 100%

Municipality: Monforte d'Alba (Cn)

Area: 3 hectares

Exposure and average altitude: south-southeast, south, southwest / 360 meters

Soil: Lequio formation (Serravalliano), young soils with poor/minimal hydration made up of calcareous clay marls

Year of planting: 2001-2016

Density: 4.200 vines per hectare

Yield per hectare: 90 quintals

Training system: guyot

Fertilization: organic and compost

Weeding: mechanical

Vinification: thinning of shoots and early clusters throughout the maturation period with further bunch selection at harvest time. The grapes go through the traditional process for red wine vinification and fermentation at temperatures of 28°-30° C in steel tanks.

Aging: in steel for a total of 6/8 months.

Tasting notes: an intense and vibrant ruby red colour. The fresh, floral and fruity nose is the prelude to a smooth and enjoyably velvety experience with a juicy finish.

Suggested serving temperature: 15-17° C.

Bottles produced: 25,000 approx. (depending on the harvest)

Certification: organic wine



Barbera D'Alba D.o.c



Ratings

Vintage 2025

Wines Critic

90 points

Vintage 2024

Wine Enthusiast

91 points

Wine Spectator

89 points

Vintage 2023

Wine Spectator

90 points

James Suckling

89 points

Wine Enthusiast

89 points

Vintage 2022

Wine Enthusiast

90 points

James Suckling

90 points

Wine Advocate

89 points

Wine Spectator

89 points

Vintage 2020

James Suckling

90 points

Wine Advocate

88 points

Wine magazine Vinforum Norway

4 stars

DOLCETTO D'ALBA D.O.C



Variety: Dolcetto 100%

Municipality: Monforte d'Alba (Cn)

Area: 1.5 hectares

Exposure and average altitude: southeast, west / 360 meters

Soil: Lequio formation (Serravalliano), young soils with poor/minimal hydration made up of calcareous clay marls

Year of planting: 1988-2018

Density: 4.000 vines per hectare

Yield per hectare: 90 quintals

Training system: guyot

Fertilization: organic and compost

Weeding: mechanical

Vinification: thinning of shoots and early clusters throughout the maturation period with further bunch selection at harvest time. The grapes go through the traditional process for red wine vinification and fermentation at temperatures of 28°-30° C in steel tanks.

Aging: in steel for a total of 6/8 months.

Tasting notes: the colour is a lively ruby red with purplish hues characteristic of the variety. Notes of geranium and fresh fruit emerge on the nose. On the palate it is dry with a tartness and warmth. The split red fruits mixed with their perceptible tannins give a pleasing almond finish.

Suggested serving temperature: 15-17° C.

Bottles produced: 12,000 approx. (depending on the harvest)

Certification: organic wine



Dolcetto D'Alba D.o.c



Ratings

Vintage 2024

Wine Enthusiast

89 points

Vintage 2023

James Suckling

89 points

2025 I Vini di Veronelli "Oro" Guide 88 points

Vintage 2022

Wine Enthusiast

91 points

James Suckling

89 points

Vintage 2021

2022 Vini Buoni d'Italia

2021 Corona

Vintage 2020

James Suckling

90 points

LANGHE D.O.C ROSATO



Variety: Pinot noir and Freisa

Municipality: Roddino (Cn)

Area: 1 hectare

Exposure and average altitude: Northeast, east / 500 meters

Soil: Lequio formation (Serravalliano), whitish calcareous marls alternating with thin layers of sand and “pietre di Langa”

Year of planting: 2018

Density: 4.000 vines per hectare

Yield per hectare: 80 quintals

Training system: guyot

Fertilization: organic and compost

Weeding: mechanical

Vinification: thinning of shoots and early clusters throughout the maturation period with further bunch selection at harvest. The grapes receive a gentle pressing followed by (static) decantation to the steel tanks for fermentation at 14/16° C.

Aging: 6 months in steel fermenting on yeasts with periodic mixing.

Tasting notes: it has a pinkish colour with nuances that tend towards amber, red hues. Wild rose is in evidence on the nose and hints of grapefruit. The mouthfeel is fresh, direct, pleasant and with considerable minerality.

Suggested serving temperature: 9-10° C.

Bottles produced: 3,500 approx. (depending on the harvest)

Certification: organic wine



Langhe D.o.c. Rosato



Ratings

Vintage 2025

Kerin O’Keefe

92 points

Wine Enthusiast

91 points

Vintage 2024

James Suckling

88 points

Vintage 2023

James Suckling

88 points

I Vini di Veronelli “Oro Guida” 87 points

Vintage 2022

Wine Enthusiast

91 points BEST BUY

Wines Critic

90 points

James Suckling

88 points

LANGHE D.O.C NASCETTA



Variety: Nascetta 100%

Municipality: Monforte d'Alba (Cn)

Area: 0.50 hectares

Exposure and average altitude: southwest / 340 meters

Soil: Lequio formation (Serravalliano), young soils with poor /minimal hydration made up of calcareous clay marls

Year of planting: 2011

Density: 4.200 vines per hectare

Yield per hectare: 90 quintals

Training system: guyot

Fertilization: organic and compost

Weeding: mechanical

Vinification: thinning of shoots and early clusters throughout the maturation period with further bunch selection at harvest time. The grapes receive a gentle pressing followed by (static) decantation to the steel tanks for fermentation.

Aging: 6 months in steel fermenting on indigenous yeasts with periodic mixing.

Tasting notes: a straw-yellow colour of medium intensity. There is a noted contrast between the nose, characterized by sweet notes of ripe pear and blood orange zest and the mouthfeel, where the sapidity and minerality render it complex and enjoyable.

Suggested serving temperature: 9-10° C.

Bottles produced: 3,500 approx. (depending on the harvest)

Certification: organic wine



Langhe D.o.c. Nascetta



Ratings

<i>Vintage 2025</i>	
Wine Enthusiast	89 points
<i>Vintage 2024</i>	
James Suckling	90 points
<i>Vintage 2023</i>	
James Suckling	89 points
<i>Vintage 2022</i>	
Wine Enthusiast	89 points
James Suckling	88 points
Bibenda	3 grapes
<i>Vintage 2020</i>	
James Suckling	91 points
<i>Vintage 2018</i>	
James Suckling	89 points

LANGHE D.O.C CHARDONNAY



Variety: Chardonnay 100%

Municipality: Monforte d'Alba (Cn)

Area: 1 hectare

Exposure and average altitude: northwest / 380 meters

Soil: Lequio formation (Serravalliano), young soils with poor drainage made up of calcareous clay marls

Year of planting: 2017

Density: 4.200 vines per hectare

Yield per hectare: 95 quintals

Training system: guyot

Fertilization: organic and compost

Weeding: mechanical

Vinification: thinning of shoots and early clusters throughout the maturation period with further bunch selection at harvest. The grapes receive a gentle pressing followed by (static) decantation to the steel tanks for fermentation.

Aging: 6 months in steel fermenting on indigenous yeasts with periodic mixing.

Tasting notes: it is of a straw-yellow colour with subtle green hues. On the nose, from the broad spectrum of the variety, hints of pineapple merge with traces of delicate jasmine and finish with the more acidic notes of grapefruit. The mouthfeel is full and robust almost oily with a persistent finish.

Suggested serving temperature: 9-10° C.

Bottles produced: 8,000 approx. (depending on the harvest)

Certification: organic wine



Langhe D.o.c. Chardonnay



Ratings

<i>Vintage 2025</i>	
Wine Enthusiast	90 points
<i>Vintage 2024</i>	
James Suckling	89 points
Wine Enthusiast	89 points
<i>Vintage 2023</i>	
James Suckling	89 points
2025 I Vini di Veronelli “Oro Guide”	
88 points - 2 stars	
<i>Vintage 2022</i>	
Wine Enthusiast	90 points
James Suckling	88 points
<i>Vintage 2020</i>	
James Suckling	91 points
<i>Vintage 2019</i>	
James Suckling	92 points
<i>Vintage 2018</i>	
James Suckling	88 points