



CASCINA CIUCHÉ

di Dogliotti
VINI ITALIANI DOCG

Barbera d'Asti DOCG superiore *oak-aged*

Ruby red color. Intense characteristic aroma of red fruits.
Dry still taste, full bodied, more harmonious with sufficient
ageing, pleasant, full taste.

Classification: **Red**

Recommended serving temperature: **18-20° C**

Recommended tasting glass: 

Grapes: **Barbera**

Production area: **Valcioccaro, Costigliole d'Asti, Piedmont**

Soil: **clay-calcareous of sedimentary marine origin, with good presence
of silt, sand and minerals, especially magnesium**

Vineyards exposure: **south, south-west in hilly terrain**

Vineyards altitude: **180-200 m ASL**

Breeding system: **Guyot 4000 plants / ha**

Age of vines: **Historic vineyards (70 years)**

Grape yield per hectare: **80-90 quintals**

Winemaking: **SOFT pressing of grapes, maceration and fermentation
on skins with frequent and delicate replenishment**

Aging: **In oak barrells for 12-18 months minimum**

Alcohol content: **15% vol.**

Sale: **Boxes with 6 bottles (15 bottles boxes on request)**



CASCINA CIUCHÉ DI DOGLIOTTI ANGELO Strada Fornace 22, Costigliole d'Asti, AT, Italy

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di Dogliotti
VINI ITALIANI DOCG

Barbera d'Asti DOCG

Ruby red color. Intense characteristic aroma. By aging color tends to garnet. Intense and vinous bouquet, persistence of spicy notes. It's the ideal wine for those who daily enjoy a good glass during meals. It goes perfectly with the typical dishes of the Piedmont cuisine.

Classification: **Red**

Recommended serving temperature: **16-18° C**

Recommended tasting glass: 

Grapes: **Barbera**

Production area: **Valcioccaro, Costigliole d'Asti, Piedmont**

Soil: **clay-calcareous of sedimentary marine origin, with good presence of silt, sand and minerals, especially magnesium**

Vineyards exposure: **south, south-west in hilly terrain**

Vineyards altitude: **180-200 m ASL**

Breeding system: **Guyot 4000 plants / ha**

Age of vines: **Historic vineyards (70 years circa) and modern (5-7 years)**

Grape yield per hectare: **90 quintals**

Winemaking: **SOFT pressing of grapes, maceration and fermentation on skins with frequent and delicate replenishment**

Aging: **Stainless steel barrels at controlled temperature for 7/8 months**

Alcohol content: **14,5% vol.**

Sale: **Boxes with 15 bottles (6 bottles boxes on request)**



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di Dogliotti
VINI ITALIANI DOCG

Barbera del Monferrato DOC

Red ruby color more or less intense.

Vinous aroma, characteristic.

Dry flavor, half bodied, sometimes lively or sparkling.

Classification: **Sparkling Red**

Recommended serving temperature: **16-18° C**

Recommended tasting glass: 

Grapes: **Barbera**

Production area: **Valcioccaro, Costigliole d'Asti, Piedmont**

Soil: **clayey-calcareous, red soil**

Vineyards exposure: **north-est in hilly terrain**

Vineyards altitude: **180-200 m ASL**

Breeding system: **Guyot 4000 plants / ha**

Age of vines: **45-50 years**

Grape yield per hectare: **90 quintals**

Winemaking: **SOFT pressing of grapes, maceration and fermentation on skins with frequent and delicate replenishment**

Aging: **Stainless steel barrels at controlled temperature**

Alcohol content: **13,5% vol.**

Sale: **Boxes with 15 bottles (6 bottles boxes on request)**



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di Dogliotti
VINI ITALIANI DOCG

Nebbiolo d'Alba


Ruby red color tending to garnet.

Fruity and distinctive aroma.

Dry, velvety, harmonious taste.

Classification: Red

Recommended serving temperature: 18° C

Recommended tasting glass: 

Grapes: Nebbiolo

Production area: Valcioccaro, Costigliole d'Asti, Piedmont

Soil: clayey-calcareous

Vineyards exposure: south, south-west in hilly terrain

Vineyards altitude: 200-220 m ASL

Breeding system: Guyot 4000 plants / ha

Age of vines: 6-8 years

Grape yield per hectare: 70-80 quintals

Winemaking: SOFT pressing of grapes, maceration
and fermentation on skins with frequent and delicate replenishment

Aging: Stainless steel barrels at controlled temperature,
then in oak-barrels for a limited time

Alcohol content: 15% vol.

Sale: Boxes with 6 bottles (15 bottles boxes on request)



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di Dogliotti
VINI ITALIANI DOCG

Piemonte DOC Dolcetto


Ruby red color, sometimes with violet reflections.

Characteristic aroma, vinous, pleasant.

Dry or grunted taste, pleasantly bitter, of discreet body, harmonious.

Classification: **Red**

Recommended serving temperature: **18° C**

Recommended tasting glass: 

Grapes: **Dolcetto**

Production area: **Valcioccaro, Costigliole d'Asti, Piedmont**

Soil: **limestone-calcareous of marine sedimentary origin, of white color**

Vineyards exposure: **north-est, south-west in hilly terrain**

Vineyards altitude: **150-180 m ASL**

Breeding system: **Guyot 4000 plants / ha**

Age of vines: **30-35 years**

Grape yield per hectare: **90 quintals**

Winemaking: **SOFT pressing of grapes, maceration and fermentation on skins with frequent and delicate replenishment**

Aging: **Stainless steel barrels at controlled temperature**

Alcohol content: **13,5% vol.**

Sale: **Boxes with 15 bottles (6 bottles boxes on request)**



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CASCINA CIUCHÉ

di Dogliotti
VINI ITALIANI DOCG

Piemonte DOC Bonarda

Intense ruby red color. Intense aroma, pleasant.

Dry taste, sweetish or sweet, slightly tannic, fresh, sometimes lively.

Classification: **Sparkling Red**

Recommended serving temperature: **18° C**

Recommended tasting glass: 

Grapes: **Bonarda**

Production area: **Valcioccaro, Costigliole d'Asti, Piedmont**

Soil: **clayey-calcareous**

Vineyards exposure: **north-est in hilly terrain**

Vineyards altitude: **170 m ASL**

Breeding system: **Guyot 4000 plants / ha**

Age of vines: **vines 25-30 year old and vines of 3 year old**

Grape yield per hectare: **80-90 quintals**

Winemaking: **SOFT pressing of grapes, maceration and fermentation on skins with frequent and delicate replenishment**

Aging: **Stainless steel barrels at controlled temperature**

Alcohol content: **14,5% vol.**

Sale: **Boxes with 15 bottles (6 bottles boxes on request)**



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di Dogliotti
VINI ITALIANI DOCG

Grignolino d'Asti DOC

Soft ruby red color.

Characteristic aroma, delicate, fruity.

Dry taste, slightly tannic, pleasantly bitter with persistent aftertaste.

Classification: **Sparkling Red**

Recommended serving temperature: **18° C**

Recommended tasting glass: 

Grapes: **Grignolino**

Production area: **Valcioccaro, Costigliole d'Asti, Piedmont**

Soil: **clayey-calcareous**

Vineyards exposure: **north-est in hilly terrain**

Vineyards altitude: **180 m ASL**

Breeding system: **Guyot 4000 plants / ha**

Age of vines: **6-7 years**

Grape yield per hectare: **80-90 quintals**

Winemaking: **SOFT pressing of grapes, maceration and fermentation on skins with frequent and delicate replenishment**

Aging: **Stainless steel barrels at controlled temperature**



Alcohol content: **13,5% vol.**

Sale: **Boxes with 15 bottles (6 bottles boxes on request)**



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di Dogliotti
VINI ITALIANI DOCG

Rosato

Bright cherry pink color.

Pleasing aroma sensations of berries, lilac, pink canine, fruit jelly and undergrowth. Fresh taste and savory, characterized by a pleasant fruity persistence aftertaste.

Classification: **Rosé Wine (fizzy)**

Recommended serving temperature: **8-10° C**

Recommended tasting glass:

Grapes: **Nebbiolo 100%**

Production area: **Valcioccaro, Costigliole d'Asti, Piedmont**

Soil: **clayey-calcareous**

Vineyards exposure: **south, south ovest in hilly terrain**

Vineyards altitude: **200 m ASL**

Breeding system: **Guyot 4000 plants / ha**

Age of vines: **6-8 years**

Grape yield per hectare: **70 quintals**

Winemaking: **SOFT grape pressing, maceration and fermentation on the skins, from which the grape must is rapidly removed, avoiding to take on a red color but the characteristic pink color**

Aging: **Stainless steel barrels at controlled temperature**

Alcohol content: **12% vol.**

Sale: **Boxes with 15 bottles (6 bottles boxes on request)**



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VINI ITALIANI DOCG

Moscato d'Asti DOCG

Straw yellow color, more or less intense.

Characteristic aroma and fragrant.

Sweet flavor, aromatic, characteristic, sometimes lively.

Classification: **White**

Recommended serving temperature: **serve chilled, 8-10° C**

Recommended tasting glass: 

Grapes: **Moscato**

Production area: **Valcioccaro, Costigliole d'Asti, Piedmont**

Soil: **clayey-calcareous**

Vineyards exposure: **south-west (Bricco Lu) in hilly terrain**

Vineyards altitude: **230-250 m ASL**

Breeding system: **Guyot 4000 plants / ha**

Age of vines: **20 years**

Grape yield per hectare: **80-90 quintals**

Winemaking: **Manual harvest into small crates in early September, SOFT pneumatic pressing of the grapes bunches.**

The grape juice is stored into steel tanks at -2 °C, followed by a slow fermentation in autoclaves at controlled temperature until reaching about 5% vol. During this process, part of the carbon dioxide developed during fermentation remains "trapped" in the wine, giving his natural mild effervescence. Before bottling, the wine is subjected to a micro-filtration, for obtain transparency, purity and interrupt any further fermentation of the yeast.

Alcohol content: **5,5% vol.**

Sale: **Boxes with 15 bottles (6 bottles boxes on request)**



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VINI ITALIANI DOCG

Pinot Chardonnay *Spumante Brut*

Light straw yellow color.

Intense aroma with elegant fruity sensations.

Spicy flavor on the palate, pleasantly inviting to drink.

Classification: **Spumante Brut**

Recommended serving temperature: **6-8° C**

Recommended tasting glass: 

Grapes: **Pinot White 35%, Chardonnay 65%**

Production area: **Valcioccaro, Costigliole d'Asti, Piedmont**

Soil: **clayey-calcareous**

Vineyards exposure: **north-west, south-west in hilly terrain**

Vineyards altitude: **150-180 m ASL**

Breeding system: **Guyot 4000 plants / ha**

Age of vines: **25 years**

Grape yield per hectare: **80-90 quintals**

Winemaking: **Charmat method**

Aging: **in autoclave for 6 months at least.**

Alcohol content: **12% vol.**

Sale: **Boxes with 6 bottles (15 bottles boxes on request)**



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VINI ITALIANI DOCG

Piemonte DOC Cortese

Straw yellow color with greenish reflections.

Delicate aroma, pleasing, persistent.

Fresh flavor, dry or bubbly, pleasant, sometimes lively.

Classification: **White**

Recommended serving temperature: **10° C**

Recommended tasting glass: 

Grapes: **Cortese**

Production area: **Valcioccaro, Costigliole d'Asti, Piedmont**

Soil: **clayey-calcareous**

Vineyards exposure: **south-west in hilly terrain**

Vineyards altitude: **150 m ASL**

Breeding system: **Guyot 4000 plants / ha**

Age of vines: **30 years**

Grape yield per hectare: **80-90 quintals**

Winemaking: **SOFT pneumatic pressing of the grape bunches**

Aging: **Stainless steel barrels at controlled temperature**

Alcohol content: **12% vol.**

Sale: **Boxes with 15 bottles (6 bottles boxes on request)**



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VINI ITALIANI DOCG

Chardonnay

Straw yellow color.

Characteristic aroma, fruity.

Sapid taste, characteristic.

Fine foam, persistent.

Classification: **Lively white**

Recommended serving temperature: **10-12° C**

Recommended tasting glass: 

Grapes: **Chardonnay**

Production area: **Valcioccaro, Costigliole d'Asti, Piedmont**

Soil: **clayey-calcareous**

Vineyards exposure: **north-west, south-west in hilly terrain**

Vineyards altitude: **180 m ASL**

Breeding system: **Guyot 4000 plants / ha**

Age of vines: **4-10 years**

Grape yield per hectare: **80-90 quintals**

Winemaking: **SOFT pneumatic pressing of the grape bunches**

Aging: **Stainless steel barrels at controlled temperature**

Alcohol content: **13% vol.**

Sale: **Boxes with 15 bottles (6 bottles boxes on request)**



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