



CASCINA CIUCHÉ

di Dogliotti
VINI ITALIANI DOCG

Barbera d'Asti DOCG superiore *oak-aged* D.E.A.

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: **15,5% 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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Barbera d'Asti DOCG *Giulia*

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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VINI ITALIANI DOCG

Barbera del Monferrato DOC *La Viziosa*


Red ruby color more or less intense.

Vinous aroma, characteristic.

Dry flavor, half bodied, sometimes lively.

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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VINI ITALIANI DOCG

Nebbiolo d'Alba DOC

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 *Daniela*


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)**





CASCINA CIUCHÉ

di Dogliotti
VINI ITALIANI DOCG

Piemonte DOC Bonarda *Balau*

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% vol.**

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





CASCINA CIUCHÉ

di Dogliotti
VINI ITALIANI DOCG

Piemonte DOC Grignolino *Patè*

Soft ruby red color.

Characteristic aroma, delicate, fruity.

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

Classification: **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% vol.**

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





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VINI ITALIANI DOCG

Rosato *Pej Rosé*

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 (lively)**

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 *Bricco Lu*

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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Piemonte DOC Cortese *Angelo*


Straw yellow color with greenish reflections.

Delicate aroma, pleasing, persistent.

Fresh flavor, pleasant.

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 *Gele*

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)**

