



CASCINA CIUCHÉ

di Dogliotti
VINI ITALIANI DOCG

Nizza DOCG *Ventimesi* oak-aged

Intense ruby color. Fruity bouquet characterised by blue raspberries, ribes and cherries, followed by floreal and spicy notes. On the palate it reveals a fresh acidity; Tannins are fine and well balanced, excellent persistence. It's rich, bodied, balanced with a very interesting fresh note. It goes perfectly with a first and second courses of meat.

Classification: **Red**

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

Recommended tasting glass: 

Grapes: **Barbera**

Production area: **Agliano Terme, 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: **70 quintals**

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

Aging: **In oak barrells for 20 months**

Alcohol content: **15% vol.**

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





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VINI ITALIANI DOCG

Barbera d'Asti DOCG superiore *D.E.A.* *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: **15,5% vol.**

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



CASCINA CIUCHÉ DI DOGLIOTTI ENRICO 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

Monferrato DOC Nebbiolo *Pej*

Ruby red color tending to garnet.

Fruity and distinctive aroma, hints of licorice.

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: **14,5% vol.**

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



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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)**



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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)**



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VINI ITALIANI DOCG

Piemonte DOC Grignolino *Hatè*

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**

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

Recommended tasting glass:

Soil: **clayey-calcareous**

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

Vineyards altitude: **200 m ASL**

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

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

ALTA LANGA DOCG *Nuova Luce*

Straw yellow color of varying intensity.

On the nose, the classic aromas of bread crust and ripe fruit are apparent. Harmonious on the palate and velvety.

Classification: **Metodo Classico Tradizionale Brut**

Recommended serving temperature: **6-8°C to enhance freshness or 8-10°C to bring out the more aromatic character**

Recommended tasting glass:

Grapes: **Pinot Blanc 60%, Chardonnay 40%**

Production area: **Piedmont**

Soil: **clay-limestone**

Vineyards exposure: **south-west, south-east on hillside terrain**

Vineyards altitude: **300 m a.s.l.**

Breeding system: **Guyot, 4,000 vines/ha**

Age of vines: **25 years**

Grape yield per hectare: **110 quintals of grapes / 65 quintals of wine**

Residual sugar: **6-7 g/L**

Winemaking: **soft pressing of the grapes, fermentation in stainless steel autoclaves, secondary fermentation in bottle, aging on the lees for 30 months, riddling and final disgorgement.**

Alcohol content: **12% vol.**

Packaging: **6-bottle cardboard box**





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VINI ITALIANI DOCG

Sauvignon *Joy*

Straw yellow color, with slight glints of green. The bouquet opens with fruity and citrusy aromas. The mouthfeel is fresh and bodied, consistent with the smell and of long persistence.

Excellent with all seafood and vegetarian dishes.

Classification: **Still white**

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

Recommended tasting glass: 

Grapes: **Sauvignon blanc**

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

Soil: **clayey-calcareous**

Vineyards exposure: **north-west**

Vineyards altitude: **180 m ASL**

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

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

Grape yield per hectare: **90 quintals**

Winemaking: **Soft pneumatic pressing of the grape bunches, maceration and fermentation on skins**

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

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)**

