

BARBERA D'ALBA

Denominazione di Origine Controllata



- VINE VARIETY:** Barbera (100%)
- VINEYARDS:** Located within the commune of Magliano Alfieri, this vineyard are about 30 years old. A selection of south position vineyards situated at an altitude of 220 - 300 metres above sea level.
- SOIL:** Di medio impasto, in alcune aree tendente al sandy.
Vine training system: A controspalliera with Guyot pruning.
Stump / hectare: 4500
In august after the green harvest, it is produced in about 55 - 65 quintals of grapes per hectare.
- GRAPE HARVEST:** End of September- beginning of October.
- VINIFICATION PROCESS:** The grapes are pressed few hours after the harvest. Within the following day the wine making process starts and continues for 5 - 7 days. During the racking off the skins are separated in order to interrupt the maceration and to accentuate the Barbera fruity character. The refinement continues for 15 months. 70% of the wine has spent time in stainless steel barrels, the remaining 30% in new barriques.
- BOTTLING:** May - June.
- ALCOHOLIC CONTENT:** 13 - 14% vol.
- BOTTLES PER YEAR:** 3000 - 3500.

IMPORTED BY



Tavolo Vigneto

Importers of Fine European Products
10701 Tesshire Drive, St. Louis, MO 63123
(855) 466-1052 - tavolovigneto.com

BIRBET



- VINE VARIETY:** Long cluster Roero - Brachetto (100%).
- VINEYARDS:** The vineyard was implanted in 1994 in the commune of Castellinaldo, exactly in the area called "Cenciurio".
- SOIL:** On the surface the soil is particular poor in clayey formations, this is a characteristic that does not damage the good micro-organism content. The created environment is ideal for the brachetto, it guarantees the perfect maturation of the grapes and a good accumulation of aromas. South - East exposure. Altitude: 250 meters above sea level. Stump / hectare: 4000. Green harvest: first week in August. Yield / hectare: 6000-7000 quintals of grapes.
- GRAPE HARVEST:** the ripening-period is by the middle of September.
- VINIFICATION PROCESS:** The wine making process of the pressed grapes begins in contact with the skins. After three days the must is separated from the solid parts and continues the wine making process at a temperature of 18°C in order to obtain an alcoholic development equal to 6% Vol. After the arrest of the fermentation the wine remains to a temperature of 0°, the yeasts are removed and at last in December-January the wine is bottled.
- ALCOHOLIC CONTENT:** 5,5 - 6,5% vol.
- BOTTLES PER YEAR:** 2000 - 2500.

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BAROLO

Denominazione di Origine Controllata e Garantita

“Coste di Rose”



VINE VARIETY:

Nebbiolo divided in three clones: Michet, Lampia e Nebbiolo Rosè.

SOIL:

Under the surface rich in organic matter, to a depth of 50/100 cm we find an alternation of blue and grey strata of clay (named “MARNE DI S. AGATA FOSSILI”). In these sedimentary formations the vines sink their roots with difficulty in order to absorb the microelements which will be characteristic of this wine.

VINEYARDS:

Located within the commune of Barolo in the area that borders on Monforte d’Alba, in the “sottozona”: “Coste di Rose”. The soil in this area help the production of some pronounced young wines which have the capacity to mature, to improve and to reveal the elegance of this important Barolo wine.

Exposure: South, South - East.

Altitude: 320 metres above sea level.

Age of th vineyard: 30 - 40 years.

Training system: arbour; pruning system: Guyot.

Strum/hectare: 4000 - 4500.

Production: about 1 Kg./stump.

YIELD/HECTARE:

4000 - 5000 kg. of grapes.

GRAPE HARVEST:

Second 10 days of October.

VINIFICATION PROCESS:

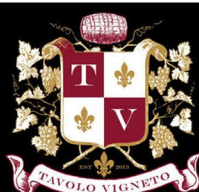
After the crushing, the grapes stay one day at a temperature of 5-7 °c, then the fermentation and the maceration start and continue for 25-30 days.

Just after the drawing process, the wine is refined for 2 years in large Slavonian oak cask (2500 liters). During the last period of the ageing the wine is carried out in stainless steel tanks for 6 months and then for 10 months in bottles.

ALCOHOLIC CONTENT: 13.5 - 14% vol.

BOTTLES PER YEAR: 3000 - 4000

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ROERO ARNEIS

Denominazione di Origine Controllata e Garantita

“Sito dei fossili”



VINE VARIETY:

Arneis (100%).

VINEYARDS:

Located within the commune of Castellinaldo, in the area “Bric Cenciurio”, that we called “sito dei fossili” because during the breaking-up of the soil, among the strata of marl, we found some fossils of leaves, fishes and grubs of dragon-fly. The vineyard was implanted in 1994.

SOIL:

By the root the soil is rich in stratified white marls mixed with strata of sand that guarantees a good drainage.

Exposure: East, South-East Altitude: 250 meters above sea level.

Thickness of implant: middle-high, 4500-5000 stump per hectare.

Pruning system: Guyot.

During the first week in August the grapes are thinned out, in order to obtain a production of 1,3 kg plant.

YIELD/HECTARE:

6000-7000 kg of grapes.

The harvest begins during the first 15 days in September after a super-ripeness of the grapes.

VINIFICATION PROCESS: The grapes, collected into the crates, remain for about two weeks in freezers at a temperature of 0°C.

Here the skins end the maturation process so that the aromatic substances can quickly flow in the juice during the pressing.

The grapes are softly pressed. The most is decanted by nature, and then it is ready for the wine making process that takes place for 40 days in oak-kask (2500 liters).

The wine is aged for 6 months. During this period we pump the yeasts and the thin lees from the bottom of the tank to the top.

BOTTLING:

May - June.

ALCOHOLIC CONTENT: 13 - 14% vol.

BOTTLES PER YEAR: 9000.

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