

I C A R P I N I



bruma d'autunno

COLLI TORTONESI - DOC
BARBERA SUPERIORE

"Niente più mi somiglia, nulla più mi consola, di quest'aria che odora di mosto e di vino, di questo vecchio sole ottobrino che splende sulle vigne saccheggiate."
(V. Cardarelli)

Bruma d'Autunno comes from an ancient vineyard planted in 1926 that I re-named after my son Riccardo. The vines are almost 100 years old and they resemble humble old ladies, which magically become fair ladies during harvest, granting Barbera with unique character.

We wait for the summer to chill, so that the maturation slows down until the Indian summer comes and accelerates back the ripeness process.

Bruma d'Autunno completely reverses the concept of time: with aging this wine gets fresher and more elegant, as if it would be a young fresh wine. It is a unique journey through the Barbera grape varietal, it is a reminiscence of a walk in the woods next to the vineyards, during autumn: the scent of the wet leaves on the ground, the bark, the moss, and the mushrooms, with the addition of red berries, a touch of smokiness, and light balsamic notes. I bring this wine to all important social events because it represents "The Elegance".

Vintage: 2011
Vol: 14.5%
Production: 3000 bts.
Vineyard: Riccardo
Variety: Barbera

Altitude: 330-340 mt
Exposure: est, sudest
System: Guyot
Conduction: Organic Holistic

Harvest: Hand picked.
Vinification: 20 days skin contact maceration, spontaneous fermentation with indigenous yeasts.
Maturation: 12 months on fine lees in stainless steel tank.
Aging: 36 months in medium toast and fine-grained 500 liters French oak barrels, 72 months in bottle.

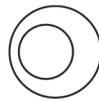
Unfined, unfiltered.



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I C A R P I N I



rugiada del mattino

COLLI TORTONESI - DOC
TIMORASSO

*"Se beviamo con temperanza e in piccoli sorsi il vino stilla nei nostri polmoni come la più dolce rugiada del mattino. È allora che il vino invece di fare violenza alla nostra ragione ci invita garbatamente ad una piacevole allegria."
(Socrate)*

Rugiada del Mattino is a white wine, obtained from Timorasso. The grapes are harvest from the first vines we planted in the beginning of 2000 and that I named after my third daughter Eleonora.

When you taste this wine, you will feel the sapid minerality present in the fresh air of the morning, in dew drops; the scent of flower buds, the rocks and marine brackish, with a touch of medicinal herbs and Mediterranean bushes. A wine we gladly drink when we need smiles and complicity, something refreshing and lightheartedness.

Vintage: 2020
Vol: 14%
Production: 9000 bts.
Vineyard: Eleonora
Variety: Timorasso

Altitude: 360-370 mt
Exposure: est, nordest
System: Guyot
Conduction: Organic Holistic

Harvest: Hand picked.
Vinification: 2 days skin contact maceration, spontaneous fermentation with indigenous yeasts.
Maturation: 12 months on fine lees in stainless steel tanks.
Aging: Released 18 months from the harvest.

Unfined, unfiltered.



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I C A R P I N I



sette zolle

COLLI TORTONESI - DOC
BARBERA

*"Unica nel regno vegetale, la vite rende il vero sapore della terra intellegibile all'uomo."
(Colette)*

Sette Zolle is the first wine being produced and it is harvested in the first vineyard I planted at the end of the nineties, named after my father Vittorio. I decided to follow an ancient local tradition and plant other grape varieties in the Barbera vineyard, in order to encourage the growth of a more complex ecosystem. So, I added Freisa di Chiera and Croatina. Sette Zolle is a generous and truthful wine, its elegance arrives with aging, making a perfect pair for any occasions.

We harvest when grapes are very ripe and by aging it in the bottle, the natural acidity of Colli Tortonesi's Barbera translates into a pleasant minerality, very well integrated with the fruitiness.

Sour cherry and red fruits on the nose, with balsamic notes and an hint of coffee beans and cocoa. It combines both elegance and complexity. I love to share Sette Zolle with my friends, because as a true friendship, it is seeking simple, honest and amazing.

Vintage: 2014
Vol: 15%
Production: 5000 bts.
Vineyard: Vittorio
Variety: Barbera

Altitude: 380-400 mt
Exposure: est, nordest
System: Guyot
Conduction: Organic Holistic

Harvest: Hand picked.
Vinification: 15 days skin contact maceration, spontaneous fermentation with indigenous yeasts.
Maturation: 18 months on fine lees in stainless steel tank.
Aging: 30 months in stainless steel tank, 24 months in bottle.

Unfined, unfiltered.



Green Care



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I C A R P I N I



terre d'ombra

COLLI TORTONESI - DOC
ROSSO

*"I venti capricciosi della valle si fanno ad un tratto più freddi,
le nubi erranti come vele piangono sul fianco dei colli verdi,
ma noi, lasciando le pene e i timori che angosciano
gli altri uomini berremo, e pianga aprile finché vuole,
il rosso vino scaldato dal sole".
(J.C.E. Bowen)*

Terre d'Ombra is harvested in a vineyard named after my nephew Carlo Alberto. Made from autochtone red grapes, it finds in the Carpini biodiversity the perfect ecosystem: the vines are healthy and generous; the grapes deliver a natural complex wine.

Tasting Terre d'Ombra is an overwhelming experience, starting from its wilderness arriving to its sensuality which speak loud its full character. On the nose red fruits and plums integrate well with the tertiary aromas, a powerful taste that warms the soul and stimulates the next sip. I like to enjoy Terre d'Ombra at sunset, preferably in sweet company!

Vintage: 2015
Vol: 14.5%
Production: 2000 bts.
Vineyard: Carlo Alberto

Altitude: 370-380 mt
Exposure: est, nordest
System: Guyot
Conduction: Organic Holistic

Harvest: Hand picked.
Vinification: 15 days skin contact maceration, spontaneous fermentation with indigenous yeasts.
Maturation: 12 months on fine lees in stainless steel tank.
Aging: 24 months in medium toast and fine-grained 500 liters French oak barrels, 12 months in bottle.

Unfined, unfiltered.



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