



# PIEMONTE DOC CHARDONNAY



## TERROIR CHARACTERISTICS

Origin: from the vineyards of the Estate in Nizza Monferrato, Piedmont

Altitude: 200 m a.s.l.

Size of vineyard: 1,47 Ha

Exposure: various

Type of soil: clayey-sandy

Vine planting density: 4600 vines/Ha

Vineyard training system: guyot

Age of vines: more than 25 years old

## TECHNICAL NOTES

Grape variety: 100% Chardonnay

Vineyard practice: hand-harvesting

Wine-making method: fermentation in stainless steel tanks with no skins

Ageing method: stainless steel tanks

Bottle: borgognotte tradition cc 750

## WINE TASTING NOTES

Straw yellow in color with typical light green hues, this white wine is delicate and persistent on the nose, with scent of banana, and green apple. Fine, velvety, harmonic, medium to full bodied and very well-balanced with a special great rich finish.

## PAIRING

Best with appetizers, shell-fish, sea-food, and white meat.

## SUGGESTED SERVING TEMPERATURE

between 8°-10°C (45°-50°F)

### Il Botolo Azienda Agricola

Strada Colombaro n.11, Nizza Monferrato (AT) Piemonte

Telefono: 02 21772134 | p.iva 01155270059 |

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# PIEMONTE DOC CHARDONNAY BARRIQUE



## TERROIR CHARACTERISTICS

Origin: from the vineyards of the Estate in Nizza Monferrato, Piedmont

Altitude: 200 m a.s.l.

Size of vineyard: 1,47 Ha

Exposure: various

Type of soil: clayey-sandy

Vine planting density: 4600 vines / Ha

Vineyard training system: guyot

Age of vines: more than 25 years old

## TECHNICAL NOTES

Grape variety: 100% Chardonnay

Vineyard practice: hand-harvesting

Wine-making method: fermentation in stainless steel tanks with no skins

Ageing method: stainless steel tanks and medium toast French barrique for up to 6 months

Bottle: borgognotte tradition cc 750

## WINE TASTING NOTES

Straw yellow in color with typical light green hues, this white wine is delicate and persistent on the nose, with scent of banana, and exotic fruit. The long aging in French barrique enhances its aromatic complexity, with delicate hints of vanilla and acacia honey.

## PAIRING

Ideal accompaniment for first courses, seafood soups, white meat and aged cheese.

## SUGGESTED SERVING TEMPERATURE

between 8°-10°C (45°-50°F)

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# BARBERA D'ASTI DOCG



## TERROIR CHARACTERISTICS

Origin: from the vineyards of the Estate in Nizza Monferrato, Piedmont  
Altitude: 200 m a.s.l.  
Size of vineyard: 4,64 Ha  
Exposure: various  
Type of soil: cayey  
Vine planting density: 5000 vines/Ha  
Vineyard training system: guyot  
Age of vines: more than 25 years old

## TECHNICAL NOTES

Grape variety: 100% Barbera  
Vineyard practice: hand-harvesting  
Wine-making method: fermentation in stainless steel tanks  
Ageing method: 5 months in stainless steel tanks and 2 months in the bottle  
Bottle: bordolese medium cc 750

## WINE TASTING NOTES

Ruby-red in color, it has an intense aroma with a good winy scent, smooth, medium body and long-lasting well balanced aftertaste.

## PAIRING

It pairs with appetizers, pasta dishes with meat and all menus featuring white and red meat and with aged cheeses.

## SUGGESTED SERVING TEMPERATURE

between 16°-18°C (61°-65°F)

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# BARBERA D'ASTI SUPERIORE DOCG



## TERROIR CHARACTERISTICS

Origin: from the vineyards of the Estate in Nizza Monferrato, Piedmont

Altitude: 200 m a.s.l.

Size of vineyard: 4,64 Ha

Exposure: Various

Type of soil: clayey

Vine planting density: 5000 vines/Ha

Vineyard training system: guyot

Age of vines: more than 25 years old

## TECHNICAL NOTES

Grape variety: 100% Barbera

Vineyard practice: hand-harvesting

Wine-making method: fermentation in stainless steel vats

Ageing method: medium toast large oak barrels and small

French barrique for at least 6 months

Bottle: bordolese medium cc 750

## WINE TASTING NOTES

Ruby-red in color, with garnet nuances, this structured and well balanced wine has a smooth full bodied round taste. The long aging in big barrels and in French barrique for at least 6 months enhances its characteristic scents of marasca cherry, berries and mint leaves.

## PAIRING

Pair with red meat, game and aged cheeses.

## SUGGESTED SERVING TEMPERATURE

between 16°-18°C (61°-65° F)

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## NIZZA DOCG



### TERROIR CHARACTERISTICS

Origin: from the vineyards of the Estate in Nizza Monferrato, Piedmont

Altitude: 210 m a.s.l.

Size of vineyard: 2,88 Ha

Exposure: south, southeast, southwest

Type of soil: clayey

Vine planting density: 5000 vines / Ha

Vineyard training system: guyot

Age of vines: more than 40 years old

### TECHNICAL NOTES

Grape variety: 100% Barbera

Vineyard practice: hand-harvesting using crates, picking selected berries

Wine-making method: fermentation in stainless steel tanks

Ageing method: immediately after racking in medium toast big barrels and in French barrique for at least 12 months

Bottle: bordolese heavy cc 750 and bordolese classic magnum cc 1500

### WINE TASTING NOTES

Deep ruby red in color with purple hues the nose is rich and complex, fruity, and shows aromas and flavor of spice, ripe black plum, fruit syrup, tobacco and elderberry. The palate is firm and full but balanced, and the finish is persistent and enticing. The long aging for at least 12 months in big barrels and in French oak barrique, enhance perfumes and body, giving it a natural softness and harmony.

### PAIRING

Great accompanied with important dishes of red meats, braised meats and game, aged cheeses.

### SUGGESTED SERVING TEMPERATURE

between 16°-18° C (61°-65° F)

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# BRACHETTO D'ACQUI DOCG



## TERROIR CHARACTERISTICS

Origin: from the vineyards of the Estate in Nizza Monferrato, Piedmont

Altitude: 200 m a.s.l.

Size of vineyard: 1,51 Ha

Exposure: north northeast

Type of soil: clay mixed with carbonate of lime

Vine planting density: 4600 vines/Ha

Vineyard training system: guyot

Age of vines: more than 20 years old

## TECHNICAL NOTES

Grape Variety: 100% Brachetto

Vineyard practice: hand-harvesting

Wine-making method: fermentation in stainless steel cuve

Ageing method: Stainless steel cuve for 4 months

Bottle: borgnotte tradition cc 750

## WINE TASTING NOTES

Ruby red in color with garnet nuances, this fresh, fizzy sweet wine has a delicate perlage. Its aromas are musk, rose and strawberry. It is sweet to the palate, smooth, balanced and lively.

## PAIRING

To be served young as an aperitif and paired with strawberry, fruit salad, sweets and desserts.

## SUGGESTED SERVING TEMPERATURE

between 6°-8°C (43°-46°F)

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# MOSCATO D'ASTI DOCG



## TERROIR CHARACTERISTICS

Origin: from the vineyards of the Estate in Nizza Monferrato, Piedmont

Altitude: 210 m a.s.l.

Size of vineyard: 3,52 Ha

Exposure: various

Type of soil: clayey marl soil

Vine planting density: 4600 vines/Ha

Vineyard training system: guyot

Age of vines: more than 25 years old

## TECHNICAL NOTES

Grape variety: 100% Moscato

Vineyard practice: hand-harvesting

Wine-making method: fermentation in stainless steel cuve

Ageing method: stainless steel cuve for 4 months

Bottle: borgognotte tradition cc 750

## WINE TASTING NOTES

Characteristic golden yellow color. Its aromas are fresh and fruity with hints of yellow peach, apricot and honey. It is sweet to the palate, smooth, balanced and lively.

## PAIRING

To be served young as aperitif and paired with, cheese, sweets and desserts.

## SUGGESTED SERVING TEMPERATURE

between 6°-8°C (43°-46°F)

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