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# NonSoloWine



PRODUCTS' LIST

**2012**



**Description**



**Barbaresco D.O.C.G.**  
**Battaglio Winery**

Veza d'Alba (Cuneo)

**Typical characteristics**

This wine has a garnet red colour. Ethereal and deep scent, with smell of tobacco, spices, red flowers with an evolution of enormous bouquet. The escalation of the olfactory sensations is fabulous. The taste is full, austere, elegant, full- bodied, it reminds of the olfactory sensations analysed above  
Wine for meditation.

**Category**

**Denomination of controlled and guaranteed origin** | Drink | Wines  
| Red | Barbaresco

**Production area**

Langhe

**Producer's marks**

The area of Langhe (Neive) has climatic conditions which are optimum for the production of high quality wines known all over the world. The soil is tendentially muddy, clayey and marly. It can be regarded as the middle way between Langhe (Barolo area) and Roero area.

**Alcoholic content:** +/- 14,5 %

**Service Temperature:** 20 °C

**Vinification:** In red with alcoholic fermentation in steel and malolactic fermentation in wood

**Refining/Ageing:** 24 months

**Organoleptic characteristics:**

Garnet red colour, ethereal and deep scent, with smell of tobacco, spices, red flowers with an evolution of enormous bouquet.

The escalation of the olfactory sensations is fabulous. The taste is full, austere, elegant, full- bodied, it reminds of the olfactory sensations analysed before

**Longevity:** 30 years in optimal conditions



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Vine	<b>Nebbiolo</b> 100%
Production vines	<p><b>Exposure:</b> Neive with East- West exposure of average age of 5 years</p> <p><b>Soil typology:</b> muddy- clayey, basic Ph.</p> <p><b>Culture system:</b> Classic Gujot</p> <p><b>Output per hectare:</b> 45/50 quintal for hectare</p>
Working	<p>In order to make a good Barbaresco, an accurate choice of the grapes is needed.</p> <p>These grapes come to the winery in boxes; when the stalks are removed, the grapes are pressed in as soft as possible way.</p> <p>Along with the alcoholic fermentation, the process of maceration during a period of about 14- 16 days also begins; this is very important for the success of this wine.</p> <p>In order to have wines rich in colour and extract, reassemblies and fullings are made.</p> <p>Afterwards, the wine is put in the barriques and in tonneaux where the fermentation will take place.</p> <p>The wine is then carefully decanted and transferred in the barrels where it will stay for more than two years.</p> <p>During this period, thanks to the wood's beneficial effect, the wine will soften its strong tannins and it will be ready to be bottled.</p> <p>Subsequently, the wine starts the second stage of refining in bottle for a period of about 6- 8 months before its trade.</p>
Production and availability	<b>Trade:</b> 28-30 months after the vintage
Suggested food	<i>Complex dishes, red meat and matured cheese</i>



## Description



## Barbera "Madunina" and Riserve D.O.C. Battaglio Winery

Veza d'Alba (Cuneo)

### Typical characteristics

Suited during the all meal, indicated for great boiled meat of Piedmont, stewed meat and strong taste cheese.

**Reserve:** it has a strong ruby red colour, the scent is vinous and deep but delicate and intensified by a woody hint.

The flavour is dry, very full-bodied and lightly bitter; as it ages, it becomes refined acquiring fullness and harmony.

### Category

**Denomination of controlled origin** | Drinks | Wines | Red | Barbera d'Alba

### Production area

Roero.

### Producer's marks

The area of **Roero** has climatic condition optimum for the production of high quality wines.

In this area, the level of precipitations is below the national average and nearly every summer, the weather is hot and sunny. The precipitations occur during the spring whereas light storms occur in the summer however these do not compromise the quality of the grapes.

**Alcoholic content:** +/- 14% (14,5% for reserve)

**Service Temperature:** 18-20 °C

**Vinification:** In red with fermentation malolactic in wood

**Refining/Ageing:** Young wine with alcoholic fermentation in steel and malolactic in wood 16-18 months

**Organoleptic characteristics:**

With a lively ruby red colour with purple tints, this wine has a sweet-smelling and young vinous scent, with prune, jam, cherry and blackberry scent. It is full in the taste and lively for the ever clear sourness that it makes it fresh and pleasant; it can satisfy all the needs of the modern drinking.

**Longevity:** 15-20 years in optimal conditions



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Vine	<b>Barbera</b> 100%
Production vines	<b>Exposure:</b> Vezza at the border with Castagnito with a South- East and South- West exposure, with an average age of 25/30 years (45/50 years for the reserve) <b>Soil typology:</b> white with calcareous marls and tuffaceous blocks. <b>Culture system:</b> Classic Gujot <b>Output for hectare:</b> 50 quintal for hectare
Working	During the vintage, an accurate selection of grapes is made and only those regarded as suitable are pressed. In order to have wines rich in colour and extract, during the maceration, many reassemblies and fullings are made. After the fermentation, the wine is decanted in another tank and subsequently it is transferred in the durmast barrels for the refining period when the malolactic fermentation will take place. After the 14-16 months after the vintage, the wine is assembled and thus it is ready to bottling <b>Reserve:</b> Only some vineyards can have the best grapes for this wine; these grapes are then selected in order to ripen with a right balance among sourness, sugars and phenolic ripening. When the stalks are removed, the grapes are pressed; afterwards, the selected yeasts are inoculated in order to obtain a complete and as pure as possible fermentation. After the drawing off, the wine is transferred in little woody barrels of 225-500 litre where the malolactic fermentation and a refining of about 16-18 months will take place. After being bottled, the wine starts a second stage of refining in bottle, laid in proper racks for a period of about 6- 8 months.
Production and availability	<b>Trade:</b> 20-22 months after the vintage.
Suggested food	<i>First courses, boiled meat and strong taste cheese.</i>



**Description**



# Nebbiolo "Valmaggiore" and Reserve D.O.C. Battaglio Winery

Veza d'Alba (Cuneo)

**Typical characteristics**

Wine with ruby red shade and garnet red reflections, with delicate smell with flowers and fruits scent on a pleasantly spices background. The taste is dry and firm, slightly tannic and astringent; on the whole it is well balanced.

**Reserve:** this wine is characterized by a strong personality; it has a ruby red colour with garnet red reflections. The smell is sweet with strawberries and cherries scent, slightly spicy with a background of liquorice and chocolate. The taste most emphasizes its importance; it is dry, firm and fairly tannic. Its fullness lasts long in the wine taster's mouth.

**Category**

**Denomination of controller origin** | Drinks | Wines | Red | Nebbiolo d'Alba

**Production area**

Roero.



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Producer's marks	<p>The area of Roero has climatic conditions optimum for the production of quality wines. In this area, the precipitations are below the national average and nearly every summer, the weather is hot and sunny. The precipitations occur during the spring whereas light storms occur in the summer, however these do not compromise the quality of the grapes.</p> <p><b>Alcoholic content:</b> +/- 14 % ( 14,5% for reserve) <b>Service temperature:</b> 18-20 °C <b>Vinification:</b> In red with alcoholic fermentation in steel and malolactic fermentation in wood <b>Refining/Ageing:</b> 16-18 months in big barrel <b>Organoleptic characteristics:</b> Ruby red colour, fruits and berry smell with prevalence of raspberry and wild strawberry; the taste is full- bodied, warm, harmonious, with a good balance between tannin and sourness. The persisting aftertaste has an ending of sweet wood and liquorice <b>Longevity:</b> 15-20 years in optimal conditions</p>
Vine	<p><b>Nebbiolo</b> 100%</p>
Production vines	<p><b>Exposure:</b> Vezza d'Alba with exposure towards South with average age of 20/25 years. <b>Soil typology:</b> calcareous marls with sandy veins, average consistency, with basic Ph <b>Culture system:</b> Classic Gujot <b>Output for hectare:</b> 45/50 quintal for hectare</p>





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Working	<p>After an accurate selection, the grapes come to the winery in boxes, with the bunches as integral as possible. The grapes are softly pressed and the stalks are removed; the grapes are then put in steel and cement vats where the maceration and the alcoholic fermentation will take place.</p> <p>After the drawing off, the wine is decanted in <b>durmast barrels</b> of 30 HI for a period between 16 and 18 months during which the malolactic fermentation and the related refining will take place.</p> <p>The following refining in bottles of 6-8 months makes the wine harmonious and ready for the trade.</p> <p>During the refining in barrels, all the reactions suitable for softening and refining the strong tannins of Nebbiolo will take place making it ready to be bottled.</p> <p><b>Reserve:</b> in order to obtain a good Nebbiolo, a very accurate choice of the grapes is needed. These come to the winery in boxes; when the stalks are removed, the grapes are pressed in as soft as possible way. Along with the alcoholic fermentation, the process of maceration during a period of about 10- 12 days also begins; this is very important for the success of this wine. In order to have wines rich in colour and extract, reassemblies and fullings are made. Afterwards, the wine is put in the barriques and in tonneaux where the malolactic fermentation will take place. The wine is then carefully decanted and transferred in wooden barrels where it will stay for more than one year.</p> <p>During this period, thanks to the wood's beneficial effect, the wine will soften those strong tannins and it will be ready to be bottled.</p> <p>Subsequently, the wine starts the second stage of refining in bottle for a period of about 6- 8 months before its trade.</p>
Production and availability	Trade: 20-22 months after the vintage
Suggested food	<i>Dishes with red meat, sauces and cheese in middle maturing</i>





**Description**



**Dolcetto "SERRAGRILLI"**  
**D.O.C.**  
**Battaglio Winery**

Vezza d'Alba (Cuneo)

**Typical characteristics**

This wine is characterized by strong scents, it has a ruby red colour. The smell is sweet with scent of viola, fresh fruits and red flowers, very palatable for its optimal harmony and freshness. Its fullness lasts long in the wine taster's mouth.

**Category**

**Denomination of controller origin** | Drinks | Wines | Red | Dolcetto d'Alba

**Production area**

Langhe (Neive).

**Producer's marks**

The area of Langhe (Neive) has climatic conditions which are optimum for the production of high quality wines known all over the world. The soil is tendentially muddy, marly and clayey. It can be regarded as the middle way between Langhe (Barolo area) and Roero area.

**Alcoholic content:** +/- 13,5 %

**Service Temperature:** 16-18 °C

**Vinification:** In red with malolactic fermentation in steel

**Refining/Ageing:** Young wine, with alcoholic fermentation in steel and malolactic fermentation in steel

Ready for the year after the vintage

**Organoleptic characteristics:** The colour is lively ruby red with purple tints, the smell is sweet and young vinous with scents of flowers and fruits. The taste is full-bodied, lively for the ever clear sourness that makes it fresh and pleasant.

**Longevity:** 2 years in optimal conditions, maximum 3 years

**Vine**

**Dolcetto** 100%

**Production vines**

**Exposure:** Neive South, South- East with average age of 5 years

**Soil tipology:** White clayey marly soil

**Culture system:** Classic Gujot

**Output for hectare:** 60-70 quintal for hectare



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#### Working

In order to obtain a great Dolcetto, a choice of the grapes is needed. These come to the winery in small boxes; when the stalks are removed, the grapes are pressed in the as soft as possible way.

Along with the alcoholic fermentation, the process of maceration during a period of about 6-8 days also begins at a low temperature in order to extract the typical scents of this vine.

In order to have wines rich in colour and extract, reassemblies and fullings are made. Afterwards, the wine is put in steel barrels where the malolactic fermentation will take place. The wine is then carefully decanted in put again in the steel barrels where it will stay for some months.

After few months, the wine will be bottles.

It is a young wine to be drunk after two years after the vintage.

#### Production and availability

**Trade:** Few months after the vintage

#### Suggested food

*First courses, fish*



**Description**



# Roero Arneis "Piasì" and Riserve D.O.C.G. Battaglio Winery

Veza d'Alba (Cuneo)

**Typical characteristics**

The colour is straw yellow with golden tints, the smell is soft, complex and inviting with scents of flowers harmonized with sensations of fresh fruits. The taste is pleasantly bitterish and herbaceous, dry and delicate. **Reserve:** the colour is golden yellow, the smell is delicate, complex and inviting with scents of flowers harmonized with sensations of fresh fruits, lightly vanilla- flavoured. The taste is very delicate and intense. Involving and harmonious. Unic.

**Category**

**Denomination of controlled and guaranteed origin** | Drinks | Wines  
| Red | Roero Arneis

**Production area**

Langhe

**Producer's marks**

The area of **Roero** has climatic condition optimum for the production of high quality wines.

In this area, the level of precipitations is below the national average and nearly every summer, the weather is hot and sunny. The precipitations occur during the spring whereas light storms occur in the summer however these do not compromise the quality of the grapes.

**Alcoholic content:** +/- 13,0 %

**Service temperature:** 10-12 °C

**Vinification:** In white with fermentation in steel

**Refining/Ageing:** "young" wine

**Organoleptic characteristics:** Wine with straw yellow colour, more or less intense, with greenish tints, delicate, fruity, fresh scents, with a pleasant bitterish and herbaceous taste. The taste is dry and elegant.

**Longevity:** 2-3 years in optimal conditions

**Vine**

**Arneis** 100%



Production vines

**Exposure:** Vezza d' Alba and Canale exposure toward East and West with average age of 25 years

**Soil tipology:** sandy, middle hill

**Culture system:** Classic Gujot

**Output for hectare:** 70/80 quintal for hectare

Working

The grapes that arrive to the winery are directly pressed. The juicy coming out from the press is put in thermo- conditioned tanks where a static decantation of rougher suspended solids will take place (after 12-18 hours).

When the light must is separated, the selected yeasts are inoculated and the fermentation begins at temperature not higher than 20° C.

Once the fermentation ends, the wine is decanted, clarified, stabilized and in the first months of the new year it is ready to be bottled.

**Reserve:** the best grapes, chosen bunch by bunch, arrive to the winery and are directly pressed. The juicy coming out from the press is put in small steel tanks and after 12- 18 hours a static decantation of rougher suspended solids will take place. When the light must is separated, the selected yeasts are inoculated and the fermentation begins at temperature not higher than 20° C in small wooden bottles (225 Lt).

Once the fermentation ends, the wine is left on the noble sediments and thus becomes softer and better in quality.

After a period of nearly 1 year in barrique, the wine can be bottled and, after 4-5 months it can be traded.

This is delicate and complex process made possible only by very healthy and ripe grapes.

This wine is obtained in full oxidation and not in reduction as Langhe Arneis "Perlei" and il Roero Arneis.

It is a great white wine for meditation.

Production and availability

**Trade:** the year after the vintage

Suggested food

*Cooked fish and soft meat*

**Reserve:** *Suitable with appetizers, cooked fish and red meat. It is inviting with matured cheese.*

*For every dish, at nearly 20 °C. It can also be suggested as wine for appetizer as long as the temperature is adequate (12 °C).*



**Description**



# Langhe Arnesi "Perlei" D.O.C. Battaglio Winery

Veza d'Alba (Cuneo)

**Typical characteristics**

The colour is straw yellow with golden tints, the smell is delicate, complex and inviting with scents of flowers harmonized with sensations of fresh fruits.  
The taste is pleasantly bitterish and herbaceous, dry and delicate. Intense smells and more accentuated sourness, less softness in the mouth.

**Category**

**Denomination of controlled origin** | Drinks | Wines | Red | Arneis

**Production area**

Langhe

**Producer's marks**

The area of **Roero** has climatic condition optimum for the production of high quality wines.  
In this area, the level of precipitations is below the national average and nearly every summer, the weather is hot and sunny. The precipitations occur during the spring whereas light storms occur in the summer however these do not compromise the quality of the grapes.

**Alcoholic content:** +/- 13,0 %

**Service temperature:** 10-12 °C

**Vinification:** In white with fermentation in steel

**Refining/Ageing:** "young" wine

**Organoleptic characteristics:** Wine with straw yellow colour, more or less intense, with greenish tints, delicate, fruity, fresh scents, with a pleasant bitterish and herbaceous taste. The taste is dry and elegant.

**Longevity:** 2 years in optimal conditions

**Vine**

**Arneis** 100%



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Production vines

**Exposure:** West Canale with average age of 25 years  
**Soil typology:** sandy, middle hill  
**Culture system:** Classic Gujot  
**Output for hectare:** 90/ 100 quintal for hectare

Working

The vinification is the same as the vinification of Roero Arneis "Piasì" however the vineyard area is different.  
The grapes that arrive to the winery are directly pressed. The juicy coming out from the press is put in thermo- conditioned tanks where a static decantation of rougher suspended solids will take place (after 12-18 hours).  
When the light must is separated, the selected yeasts are inoculated and the fermentation begins at temperature not higher than 20° C.  
Once the fermentation ends, the wine is decanted, clarified, stabilized and in the first months of the new year it is ready to be bottled.

Production and availability

**Trade:** the year after the vintage

Suggested food

*Cooked fish and delicate meat*





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## - Other products -

### Description



**Battaglio  
Winery**

Veza d'Alba (Cuneo)

### Typical characteristics

From the same producer, a very interesting line of products of Ready to be Drunk characterized by a very good ratio Quality/ Price and by a winning label. In details:

- [PIEDMONT CHARDONNAY;](#)
- [PIEDMONT GRIGNOLINO DOC;](#)
- [PIEDMONT BARBERA DOC;](#)
- [PIEDMONT BONARDA DOC;](#)
- [LANGHE DOLCETTO DOC;](#)
- [LANGHE NEBBIOLO DOC.](#)

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## Description



# BARICOT Valsusa D.O.C. Martina Winery

Giaglione (Torino)

## Typical characteristics

Good quality and fineness wine with an intense colour and moderate sourness.

## Category

**Denomination of controlled origin** | Drinks | Wines | Red | Red Valsusa

## Production area

TORINO – Susa Valley – Giaglione and Chiomonte.

## Producer's marks

It is a dolcetto from the mountains that joins freshness, fair sourness and interesting smells.

## Vine

Dolcetto 100% clone cn22.

## Production vines

Giaglione – Neideloni – Chiomonte - Beraud vines  
**Output for hectare: 85 Quintal**

## Working

Traditional vinification in red- maceration of nearly 8 days

## Production and availability

**1.600** bottles with annual availability

## Suggested food

*Important first courses and second courses with white meat*



## Description



# RUSIN Valsusa D.O.C. Martina Winery

Giaglione (Torino)

Typical characteristics	This wine, pleasantly delicate, is originated from Avanà vine. It is fresh, fine- smelling, with wide spices notes and of a slight pink colour ("Rusin" in Piedmontese dialect).
Category	<b>Denomination of controlled origin</b>   Drinks   Wines   Red   Red Valsusa
Production area	TORINO – Susa valley – Giaglione and Chiomonte.
Producer's marks	Mountain vine cultivated in Susa valley, Chisone valley and in Savoia with the name of "Hibou Noir"; middle precocious maturity.
Vine	Avanà 100 %
Production vines	Beraud vines with exposure toward South, and Bertero vines. <b>Output for hectare: 80 Quintal</b>
Working	Traditional vinification in red with quick maceration
Production and availability	<b>3.000</b> bottles with annual availability
Suggested food	<i>It matches appetizers and first courses, pizza, fish and the typical Piedmontese "<b>Merenda Sinoira</b>" appetizers</i>



**Description**



# MARGUITTO Valsusa D.O.C. Martina Winery

Giaglione (Torino)

**Typical characteristics** It is a wine made by a late vintage of the best Barbera grapes. Good structure, pleasant sourness and notes of ripe fruits.

**Category** **Denomination of controlled origin** | Drinks | Wines | Red | Red Valsusa

**Production area** TORINO – Susa valley – Giaglione and Chiomonte.

**Producer’s marks** The choice of making a late vintage is made by the will of utilizing the rusticity of this great Piedmontese vine, capable of becoming better as the times passes, both in the vineyard and in the cellar.

**Vine** Barbera 100% clone at 84

**Production vines** Chiomonte-Signou and Beraud vines  
**Output for hectare: 70 Quintal**

**Working** Traditional vinification with extended maceration.  
The wine is refined in barrique for at least 8 months.

**Production and availability** **850 – 900** bottles.

**Suggested food** *Second courses, important red meat, game and matured cheese.*



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## Description



# MALLIOLO Valsusa D.O.C. Martina Winery

Giaglione (Torino)

Typical characteristics	Original wine, austere, suited for the ageing after a refining in wood that enhances its characteristics. Good structure accompanied by a fair , important tannins, smells and great colour.
Category	<b>Denomination of controlled origin</b>   Drinks   Wines   Red   Red Valsusa
Production area	TORINO – Susa valley – Giaglione and Chiomonte.
Producer's marks	Typical vine from High Susa valley, from Savoia and d'Iserre ( <i>Persan</i> in the French mountainside). Wine with a good structure, great personality and typicality.
Vine	Becuet 100%
Production vines	Giaglione - Castello vines – Cresto vines; Chiomonte – Signou vines and Bertero vines.
Working	Traditional vinification in red with a long maceration and a refining of 8 months in durmast barrels.
Production and availability	<b>2.000</b> bottles.
Suggested food	<i>Game, cold meat and salami, and matured cheese.</i>



**Description**



# CRE' SEREN Valsusa D.O.C.

## Martina Winery

Giaglione (Torino)

**Typical characteristics**

Wine with a great intensity, fineness and aromatic complexity with low sourness and moderate tannins.  
Ruby red colour, not particularly intense, with scents of berries and spices.

**Category**

**Denomination of controlled origin** | Drinks | Wines | Red | Red Valsusa

**Production area**

TORINO – Susa valley – Giaglione and Chiomonte.

**Producer's marks**

Vine characterized by a precocious maturity that makes it suited for temperate and fresh climate of the mountain.

**Vine**

Pinot Nero 100% clone 112 and 113

**Production vines**

Giaglione - Neideloni and Cresto Superiore vines;  
Chiomonte - Beraud and Bertero vines  
**Output for hectare: 70 Quintal**

**Working**

Traditional vinification in red with a moderate maceration and a refining of 5 months in durmast barrels.

**Production and availability**

**2.200** bottles.

**Suggested food**

*Appetzersi, first courses and fresh cheese.*





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## - Other products -

### Description



Cré Seren Rusin Marguitto Baricot Malliolo Zal Blanc Zal Rouzò

**Martina  
Winery**

Giaglione (Torino)

### Typical characteristics

From the same producer, besides the products detailed in the above cards, these products on display here are also available.  
The detailed cards are available on the website: [www.agriturismogiaglione.it](http://www.agriturismogiaglione.it)



**Description**



# ERBALUCE D.O.C.

## Picco Giuseppe Winery

Caluso (Torino)

**Typical characteristics**

This wine is fresh, clear, bright, of straw yellow colour. The smell is fresh and lively; the fruits is in good harmony with the vigorous structure of the wine. Young, of a good ribbing acid, with intense and very pleasant fruits sensations.

**Category**

**Denomination of controlled origin** | Drinks | Wines | Whites | ERBALUCE

**Production area**

TORINO – Canavese - Caluso.

**Producer's marks**

Serve at 10 - 12° C. – Keep it in the cellar in horizontal position.

**Vine**

Erbaluce 100% allevato a tendone.

**Production vines**

**Output for hectare: 120 Quintal**

**Working**

The Erbaluce of Caluso is here suggested in its more classic and daily version  
The grapes selected for the production of this wine are wholly pressed in order to preserve the fruit aroma in the wine.  
Immediately, the grape stalk, the skins and the grape seeds are removed. During the must's fermentation, the temperature is carefully controlled in order to catch the scents and the notes typical of the vine of origin.

**Production and availability**

**Suggested food**

*Fish and appetizers.  
Preferably drink it within 24 months after the vinatage.*



## Description



# ERBALUCE D.O.C. "Del Brik"

## Picco Giuseppe Winery

Caluso (Torino)

## Typical characteristics

The wine is fresh, clear, bright, of straw yellow colour. The smell is fresh and lively; the fruits is in good harmony with the vigorous structure of the wine. Young, of a good ribbing acid, with intense and very pleasant fruits sensations. It is different from the normal Erbaluce because of its smell which is more intense and for a greater persistence. It is part of Cru' category.

## Category

**Denomination of controlled origin** | Drinks | Wines | Whites |  
ERBALUCE

## Production area

TORINO – Canavese - Caluso.

## Producer's marks

Serve at 10 - 12° C. – Keep it in the cellar in horizontal position.

## Vine

Erbaluce 100% cultivated at "tendone".

## Production vines

**Output for hectare: 90 Quintal**

## Working

The Erbaluce of Caluso is here suggested in its more classic and daily version  
The grapes selected for the production of this wine are wholly pressed in order to preserve the fruit aroma in the wine.  
Immediately, the grape stalk, the skins and the grape seeds are removed. During the must's fermentation, the temperature is carefully controlled in order to catch the scents and the notes typical of the vine of origin.

## Production and availability

## Suggested food

*Fish and appetizers.*  
*Preferably drink it within 24 months after the vinatage.*



**Description**



# ERBALUCE "PASSITO" D.O.C.

## Picco Giuseppe Winery

Caluso (Torino)

**Typical characteristics**

Of a golden yellow tending to amber, this is a delicious nectar; it turns out to be not heavy but velvety in mouth with a pleasant bit of final freshness.

**Category**

**Denomination of controlled origin** | Drinks | Wines | Whites | ERBALUCE

**Production area**

TORINO – Canavese - Caluso.

**Producer's marks**

Serve at "chill" cellar temperature ( 8°- 12° C) - 14% vol.  
It keeps its characteristics for years if the bottles are put in horizontal position, safe from the light and the heat  
In bottles of 75 Cl, 50 Cl and 50 Cl Reserve.

**Vine**

Erbaluce 100% cultivated at "tendone".

**Production vines**

**Working**

The working starts in the vineyard where the best Erbaluce bunches are selected. These are the more healthy, with the thinner grapes coloured by the sun.  
The grapes are naturally witered according to an ancient local tradition that provides that the bunches are hanging by a special supports and thus the ventilation increases and the injurious mould and bacterium's attacks are hindered without hampering the taking root of noble mould.  
In March the bunches seeds are removed: it is the separation of the withered grapes of the stalk; this is made by hand in order to double check and select the grapes.  
The integral grapes are put in a little wooden press, the must is decanted without pre- heating and made fermenting by the selected yeasts.  
The ageing in small durmast barrels taks nearly three years whereas the following refigin in bottles takes nearly six months.



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#### Suggested food

*Ideal with pate', bowls and cheese with blue- gree marbling. Fresh confectionary, dried fruit. It is a wine for meditation or for not ordinary appetizer.*

#### Description

*Monforte*



*Barolo*

denominazione di origine controllata e garantita

*Vendemmia 2006*

75 cl e

14,5 % vol

## Barolo D.O.C.G. Bricco dei Venti winery

Monforte d'Alba (Cuneo)

#### Typical characteristics

It is a **wine** of intense red colour with garnet red tints. Fresh smells of small red fruits, brushwood and withered rose that develop in balsamic and spice notes. The taste is rich and complex thanks to the fineness of the tannins and to the pronounced acid vein that make it extremely elegant; the Barolo Chirlet entirely reflects the characteristics of Monforte territory.

#### Category

**Denomination of controlled and guaranteed origin** | Drinks | Wines | Red | Barolo

#### Production area

Langhe, hills area in the South Piedmont- Monforte d'Alba

#### Producer's marks

**Suggested service temperature:** 17°-18°  
**Alcoholic content** : 14,50 Vol.  
**Net extract g/l** : 30,50  
**Sourness g/l** : 5,70

#### Vine

**Vine** : Nebbiolo in pureness.  
**Under- variety** : 70% of Michet, 30% Lampia  
**Clones** : CVT 71, CVT 63, CVT 66, CVT 308, CVT 415, CVT 423, CVT CN 142 VCR 153, VCR 152.  
**Rootstocks** : 420 A, 157-11 Couderc, 161-49 Couderc, S.O.4, 1103 Paulsen



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Production vines

**Solar exposure** : South  
**Soil** : clay 33,50, slime 46,50, sand 20, PH 10  
**Height at sea level** : early 300 m.  
**Surface** : nearly 3 hectares  
**Seniority** : nearly 20 years  
**Vines for hectare** : 5.500  
**Output for hectare** : 60 quintal of grapes  
**Culture system**: "controspalliera" with trimming at short guyot.

Working

**Vinification and refining**: maceration with the skins in tanks controlling the temperature for nearly seven days.  
After the maceration following the drawing off of the wine, the alcoholic fermentation in steel comes to an end in ten days.  
After that, the wine is put in barriques, 40% new and 60% of second passage where the malolactic fermentation takes place with a constant temperature of 20 degree for two months. It then develops in barriques for a total of 18 months.  
The refining comes to an end through a further passage in a big barrel for a period of nearly six months.  
At last, while the wine is decanted in steel tanks, the bottling without filtrations begins.  
**The bottles are left to stand in the cellar, in horizontal position, for further 8 months.**

Production and availability

Bottles on sale: **1.940** numbered and **30** Magnum numbered of year 2003.  
100 bottles will have the hand designed label by *Steve*; every label is different from the others.  
**Coming out**: February





## Description

*Monforte*



*Dolcetto*

denominazione di origine controllata

75 cl e

13,5 % vol

# Dolcetto d'Alba D.O.C. Bricco dei Venti winery

Monforte d'Alba (Cuneo)

## Typical characteristics

**Wine** of a dark ruby red colour with light garnet red tints; it comes to the nose with a fresh aroma of wild roses and red fruits. It is a full-bodied wine where the delicacy and the softness balance the typical complexity of the Nebbiolo vine along with a pleasant freshness and a good persistence. The further ageing in bottles will give the product complexity and pleasantness for the next following ten years.

## Category

**Denomination of controlled origin** | Drinks | Wines | Red | Dolcetto of Alba

## Production area

Langhe, hills area in the South Piedmont - Monforte d'Alba

## Producer's marks

**Suggested service temperature:** 15°-16°.  
**Alcoholic content** : 13,50 Vol.  
**Net extract g/l** : 5,90  
**Sourness g/l**

## Vine

**Dolcetto in pureness**  
**Under- variety** : Clones: CVT 8, CVT CN 22 and old clones of massal selection with red ripe stalk  
**Rootstocks** : Kober 5BB, S.O.4, 1103 Paulsen

## Production vines

**Solar exposure** : South- East  
**Soil** : clay 38,50, slime 42,50, sand 19, PH 10  
**Height at sea level** : nearly 300 mt.  
**Surface** : 6.000 square mt.  
**Seniority** : nearly 43 years  
**Vines for hectare** : 5.600  
**Output for hectare** : 70 quintal of grapes  
**Culture system:** "contropalliera" with trimming at short guyot.

## Working

**Vinification and Ageing:** maceration of the peels in tanks with the temperature control for five days; after drawing off the wine, the alcoholic fermentation and the malolactic fermentation in steel come to an end. The wine gets refined in steel tanks for nearly nine months. Only with the help of the decanting, the wine is purified from the solid part. At last, after being bottled without filtrations in July, the wine is left to stand for three months before the trade.



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Production and availability Produced bottles: **3.900**  
Coming out : **February**

## Description

*Monforte*



*Langhe Nebbiolo*

denominazione di origine controllata

75 cl

*Tendone 2006*

13,5% vol

## Langhe Nebbiolo D.O.C.G. Bricco dei Venti winery

Monforte d'Alba (Cuneo)

## Typical characteristics

**Wine** of a dark ruby red colour with light garnet red tints; it comes to the nose with a fresh aroma of wild roses and red fruits.  
It is a full- bodied wine where the delicacy and the softness balance the typical complexity of the Nebbiolo vine along with a pleasant freshness and a good persistence.  
The further ageing in bottles will give the product complexity and pleasantness for the next following ten years.

## Category

**Denomination of controlled origin** | Drinks | Wines | Red | Nebbiolo

## Production area

Langhe, hills area in the South Piedmont - Monforte d'Alba

## Producer's marks

**Suggested temperature:** 15°-16°.  
**Alcoholic content** : 14,00  
**Net extract g/l** : 28.10  
**Sourness g/l** : 5,65

## Vine

**Vine: nebbiolo in pureness**  
**Under- variety:** Michet 30%, Lampia 70%  
**Clones:** CVT 71, CVT 63, CVT 66, CVT CN 142, VCR 153, VCR 152  
**Rootstocks:** 420 A, 161-49 Couderc, S.O.4

## Production vines

**Solar exposure** : South  
**Soil** : clay 33,50, slime 46,50, sand 20, PH 10  
**Height at sea level** : nearly 300 mt.  
**Surface** : nearly 1 hectare.  
**Seniority** : nearly 7 years  
**Vines for hectare** : 5.500  
**Output for hectare:** 70 quintal of grapes  
**Culture system:** "controspalliera" with trimming at short guyot.

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## Description



*Barbera*  
denominazione di origine controllata

75 cl e

14 % vol

# Barbera D'Alba D.O.C. Bricco dei Venti winery

Monforte d'Alba (Cuneo)

## Typical characteristics

**Wine** of a deep red colour with bright shades; it comes to the nose with a fresh aroma of ripe plum on a spices background. It is a full-bodied wine with a high level of fixed sourness balanced by the typical complexity of the Barbera vine along with a pleasant freshness and a good persistence.

The further ageing in bottles will give the product complexity and pleasantness for the next following fifteen years.

## Category

**Denomination of controlled origin** | Drinks | Wines | Red | Barbera

## Production area

Langhe, hills area in the South Piedmont - Monforte d'Alba

## Producer's mark

**Suggested temperature:** 15°-16°

**Alcoholic content** : 14,00

**Net extract g/l** : 28,60

**Sourness g/l** : 6,00

## Vine

**Vine: barbera in pureness**

**Under- variety:** barbera

**Clones:** CVT 83, AT 84 CVT AT 171 CVT AT 424

**Rootstocks:** S.O.4, Kober 5BB, Couderc 161-49

## Production vines

**Solar exposure** : South

**Soil** : clay 33,50, slime 46,50, sand 20, PH 10

**Height at sea level** : nearly 300 mt.

**Surface** : nearly 0,5 hectare.

**Vines for hectare** : 5800

**Output for hectare** : 70 quintal of grapes

**Culture system:** "controspalliera" with trimming at short guyot.



**Working**

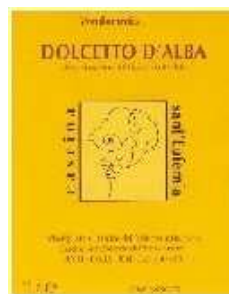
**Vinification and refining:**

Maceration of the peels in tanks with the temperature control for five-seven days; after drawing off the wine, in the following fifteen days, the alcoholic fermentation comes to an end. The wine is put in barriques of second and third passage where the malolactic fermentation takes place with a temperature of 20 degree. Once the malolactic fermentation ends, the wine is left to stand in barriques for other six months. Afterwards, the wine is decanted and stays in steel tanks for some months; it can be bottled without filtrations. Before the trade, the wine is left to stand for three months.

**Production and availability**

**Bottles on sales: nearly 5000**

**Description**



**DOLCETTO D'ALBA D.O.C. CASCINA SANT'EUFEMIA Winery**

Sinio (Cuneo)

**Typical characteristics**

The **Dolcetto** vine has been in Piedmont since the Middle Ages. The wine's name comes from the extraordinary sweetness of the grapes – they can also be used as table grapes; on the contrary, the wine is dry. Thanks to its therapeutic quality as they are rich of iron, magnesium and potassium, since 1950 the **Dolcetto** grapes have been object of particular diets where they were the principal ingredient; during the vintage, they were called 'grapes cure'.

**Organoleptic characteristics:**

Colour: ruby red with violaceous tints.

Scent: vinous, fresh, of rose, viola, red berries.

Taste – sense of smell: dry, with moderate sourness, average tannins; of soaked fruits (cherry, redcurrant); of almond at the end.

**Category**

**Denomination of controller origin** | Drinks | Wines | Red | Dolcetto d'Alba

**Production area**

CUNEO | Towns of Sinio and Albaretto Torre (Alba) | LANGHE



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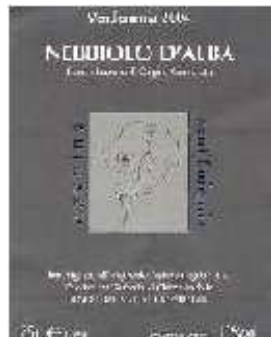
<p>Producer's marks</p>	<p>The vintage normally takes place at the beginning of September: in fact, the Dolcetto grapes are in the precocious maturity. The culture practices are in accordance to the Reg. (CE) 1257/99 to which our company voluntarily adheres, therefore the usage of plant protection products is subjected to severe limitations and specific controls in order to guarantee the quality of the productions, the tutelage of the agro-environment and the health of farmers and consumers. Alcoholic strength of a volume unit 12,22 % vol Total sourness 5,27 g/l</p>
<p>Vine</p>	<p>Dolcetto 100%</p>
<p>Production vines</p>	<p>Vines surface: nearly 1,70 The morphological conformation of our vineyards is particularly suited for the maturity of the grapes: it is actually a natural spacious amphitheatre facing south, south- east, at a height of nearly 450 m at sea level. Among our equipments, the oldest (nearly 60 years old) is actually the Dolcetto vines, which in Autumn frames the Sant'Eufemia chapel by its red and orange leaves.</p>
<p>Working</p>	<p>The wine exclusively comes from the transformation of our grapes that are worked according to traditional methods; for example, our cellar does not have the heating system therefore the 'times' of our wines are given by the seasonal temperatures. As a result, the 'maturity' cycle of the wine turns out to be longer than the cycle of more 'pushed' productions. Once it starts, the fermentation lasts nearly 4-5 days, which is the necessary time for the grapes sugars to change into alcohol. Then, the first decanting begins; after it, there will be at least other following three in the next two months. The Dolcetto remains in the wine tanks until the late spring when, with the increasing of the outside temperature, the malolactic fermentation naturally begins; this makes the wine soft and improves its drinking. The Dolcetto wine can thus be on sales since the spring after the vintage. As far as we are concerned, we prefer to put the wine through a short period of refining; for this reason, it is bottled in the middle of the summer: the wine is thus full- bodied with a fruits taste. After a further refining in bottle, depending on the year, it can have two or three years of ageing: it takes quiet tones, of a great elegance and softness.</p>
<p>Production and availability</p>	<p>Annual average production: 6.000 litre.</p>
<p>Suggested food</p>	<p><i>The <b>Dolcetto</b> prefers appetizers with meat (veal with tuna sauce, raw meat salad) and cheese (tortino al murazzano), dry first courses, not too elaborated second courses, particularly with white meat, soft and not very mature cheese.</i></p>



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## Description



## NEBBIOLO D'ALBA D.O.C. CASCINA SANT'EUFEMIA Winery

Sinio (Cuneo)

## Typical characteristics

The Nebbiolo is one of the best vines in the world; it grows only exclusively in Piedmont, its land of origin. The name comes from the 'fog' as the Nebbiolo grapes ripen quite late when the hills are already wrapped up by the fog of the first autumn. However, in the last years, due to the changes in climatic and weather conditions, the vintage of Nebbiolo grapes happens early compared to the past and it is immediately followed by the Barbera vintage (sometimes this can come before it!).

### Organoleptic characteristics

Colour: ruby red, more or less deep, with garnet red tints, tending to the orange for the aged wine

Scent: characteristic, soft and delicate, it reminds of the viola, it gets better with the ageing.

Taste – sense of smell: dry, full- bodied, fairly tannic when it is young, velvety and harmonic.

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Category	<b>Denomination of controlled origin</b>   Drinks   Wines   Red   Nebbiolo d'Alba
Production area	CUNEO   Towns of Sinio and Albaretto Torre (Alba)   LANGHE
Producer's marks	<p>The Nebbiolo vine is particularly sensitive to the oidium attacks, the so called 'mal bianco', it is a fungus that damages the bunches before the growth phase and thus it hinders the further development; therefore it is advised to intervene with frequent applications of sulphur in the middle of the summer, as it was used in the past. The adopted agronomic practices in every case are in accordance to the Reg. (CE) 1257/99 to which our company voluntarily adheres therefore the usage of plant protection products is subjected to severe limitations and specific controls in order to guarantee the quality of the productions, the tutelage of the agro-environment and the health of farmers and consumers.</p> <p>Alcoholic strength of a volume unit 13,41 % vol Total sourness 6,00 g/l</p>
Vine	Nebbiolo 100%
Production vines	<p>Vines surface: nearly 0,65</p> <p>The morphological conformation of our vineyards determines a natural spacious amphitheatre where the Nebbiolo vines occupy the sides with the best exposure to aiding the late maturity. Years ago, the slopes where the Nebbiolo grapes could be planted were individualized by seeing where the snow used to thaw early. Our equipments on one side are not young anymore (nearly 30 years) but on the other side they have just been launched in the production (5 years).</p>
Working	<p>Once it starts, the fermentation lasts nearly 4-5 days which is the necessary time for the grapes sugars to change into alcohol. Then, the first decanting begins; after it, there will be at least other following three in the next two months. The Nebbiolo remains in the wine tanks until the late spring when, with the increasing of the outside temperature, the malolactic fermentation naturally begins; this makes the wine soft and improves its drinking.</p> <p>The Nebbiolo belongs to the Barolo family as they both come from the same vine (Nebbiolo); however, differently from Barolo, the Nebbiolo can be on sales after one year of ageing. One part of our production is then refined in durmast barrels of 225-300 litre, not new anymore, for a period of nearly 10-12 months; in this way, the wood gives the wine a vanilla taste without covering its peculiarity.</p> <p>After a further refining in bottle, the wine can be aged for 4-5 years.</p>
Production and availability	Annual average production: 3.000 litre
Suggested food	<i>Dishes with red and white meat; excellent with the fondue, with matured, half- soft cheese with blue- green marbling.</i>



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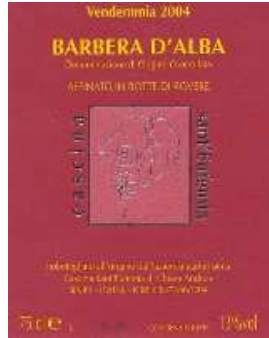
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## Description



# BARBERA D'ALBA D.O.C. CASCINA SANT'EUFEMIA Winery

Sinio (Cuneo)

## Typical characteristics

Even if this wine is widespread among all the Italian territory, the best Barbera is from Piedmont, particularly from Langhe and Monferrato. The wine has a high degree of sourness, sometimes even extreme that makes it disagreeable and strong. However, this sourness can be changed in softness by the malolactic fermentation that transforms the malic acid, of a strong and astringent taste, in lactic acid that, on the contrary, is round sweet. In the past, the Barbera refining took place in big wooden barrels however, in the last ten years the use of barrique (225 litre) has substantially spread. As a result, there are a greater softness and resistance to the ageing, thanks to the wood that gives the wine a part of tannins.

### Organoleptic characteristics

Colour: deep ruby red when it is young, tending to the garnet red during the ageing phase.

Scent: vinous, pleasantly floral, intensely fruity (cherry); as the time passes, it takes liquorice, tobacco and coffee notes.

Taste – sense of smell: dry, full- bodied, of a quite marked sourness; when it get old, it takes composure, great balance and harmony between the sourness and wood tannins.

## Category

**Denomination of controlled origin** | Drinks | Wines | Red | Barbera d'Alba

## Production area

CUNEO | Towns of Sinio and Albaretto Torre (Alba) | LANGHE



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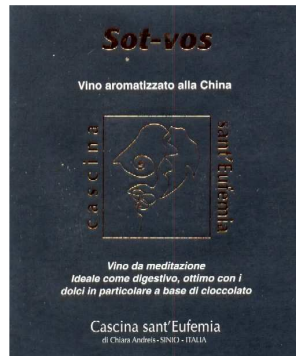
Producer's marks	<p>The morphological conformation of our vineyards is particularly suited for The grapes maturity. It is actually a natural spacious amphitheatre facing South, South- East, at a height of 450 m at sea level. The Barbera grapes has a middle- late maturity: late of September, first ten days of October. Normally the vintage takes place after the Dolcetto's one and before the Nebbiolo's one. The culture practices are in accordance to the Reg. (CE) 1257/99 to which our company voluntarily adheres therefore the usage of plant protection products is subjected to severe limitations and specific controls in order to guarantee the quality of the productions, the tutelage of the agro- environment and the health of farmers and consumers.</p> <p>Vintage 2005 Alcoholic strength of a volume unit 12,40 % vol Total sourness 7,61 g/l</p>
Vine	Barbera 100%
Production vines	<p>Vines surface: nearly 0,45</p> <p>The morphological conformation of our vineyards determines a natural spacious amphitheatre where the Nebbiolo vines occupy the sides with the best exposure to aiding the late maturity. Years ago, the slopes where the Nebbiolo (solì) grapes could be planted were individualized by seeing where the snow used to thaw early. Our equipments on one side are not young anymore (nearly 30 years) but on the other side they have just been launched in the production (5 years).</p>
Working	<p>The Barbera wine can be on sales since the spring after the vintage. On the contrary, the Cascina Sant'Eufemia Barbera is later on refined and normally is bottled not before the autumn. One part of our production is then aged in durmast barrels of 225-300 litre, not new anymore, for a period of nearly 10-12 months; in this way, the wood gives the wine a part of its tannins reducing the sourness of the wine, which keeps its peculiarity anyway, and improving the ageing potential. In fact, the Barbera can be aged for 3-4 years, taking quiet shades and greater softness.</p>
Production and availability	Annual average production: 1900 litre
Suggested food	<i>Hot appetizers, "tjarin" with chicken, white meat, roasted red meat, matured cheese, strong or fat and creamy cheese.</i>



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## Description



# SOT-VOS

## CASCINA SANT'EUFEMIA

### Winery

Sinio (Cuneo)

## Typical characteristics

The wine flavoured with quinquina was born in Piedmont in the last century and soon it spread over thanks to the well proportioned taste of bitter and sweet. Particularly, the balance and the harmony of the scent are appreciated along with the immediate pleasantness of the taste and the persistence of the organoleptic sensations of this product, which are obtained by the infusion of selected and opportunely dosed herbs in a wine of unquestionable regard. Of a deep garnet red colour, it reaches an alcoholic content of 16°.

## Category

Red wine flavoured with quinquina

## Production area

LANGHE, town of Sinio (Alba – CN)

## Production year

Vintage 2004  
Titolo alcolometrico volumico 16% vol

## Working

*Sot-vos* is a special wine made by Barbera d'Alba of denomination of controlled origin and produced by Cascina Sant'Eufemia. It is subsequently flavoured by calisaya chinabark, quassia ad gentian whose active principles are extracted by maceration at room temperature with a final addition of flavouring spices (cardamom berries, bitter orange, tonka- bean and mace). The preparation also includes an addition of sugar and alcohol so that the total content reaches 16% vol.

## Maturing

The ageing helps to improve quality of the *Sot-vos*. The conservation does not require particular cares; on the contrary, due to the alcoholic content, the bottle can remain opened for months (and years!) without the product characteristics being altered.

## Production and availability

Nearly 550 bottles each year

## Size

550/year                      Bottles of 0,75 cl

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Suggested food

Ideal for digestive, perfect for desserts, in particular those made of chocolate and coffee; *Sot-vos* is a wine for meditation to be enjoyed in a low voice...

Description



# SURIS CASCINA SANT'EUFEMIA Winery

Sinio (Cuneo)

Typical characteristics

The vine, Brachet old variety, did not have an official denomination in Langhe area and therefore disciplinary measures of production do not exist.

Anyhow, **Suris's** characteristics of are those as following:

Colour: more or less deep ruby red, sometimes tending to pink or orange shades.

Smell: fragrance of flowers (rose) and fruits (strawberry).

Taste: delicate, more or less sweet, sometimes sparkling.

Category

Rosy table wine

Production area

CUNEO | Towns of Sinio and Albaretto Torre (Alba) | LANGHE

Producer's marks

The Brachet vine has ancient origins, it has always been present in Langhe vineyards. In the past, the usage was to plant some Brachet vines inside the Dolcetto vines (ratio 1:15 nearly); as a result, the two grape varieties were jointly vinified and the Brachet gave the wine coming from this union a particular sweetness, due to the high level of sugars characterizing this kind of grapes.

The tendency of the pure vinification of Brachet is relatively recent and in some ways, it has been sanctioned by the arrival of Brachetto from Acqui of denomination of controlled origin and Piedmont Brachetto included in only some towns of Langa of Alba. Sinio are Albaretto are not part of these towns and therefore the **Suris** (meanign 'smile' in Piedmontese dialect) is an invented name, suggested by the joyous moments where it is usually drunk. The similarity with the Brachetto from Acqui and Piedmont Brachetto is obvious however, the differences are evident as well: normally the *Suris* has a richer bouquet of scents and an alcoholic content higher than its 'titled cousins'.





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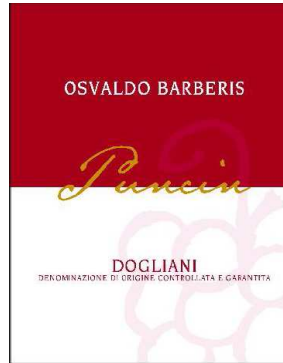
Production year	Vintage 2006 Alcoholic strength of a volume unit 11 % vol
Working	Once it starts, the fermentation can last maximum 2- 3 days. In fact, the sugars in the grapes must not be completely transformed because the wine must be naturally sweet. For this reason, the must is decanted when the sugar degree nearly reached 7-8. After that, at least four filtrations start (with fineness degrees that gradually increase) in order to stabilize the product. Due to the sugars, in order to avoid that the fermentation starts again, the bottling is made in December or January. The bottling, which even in this case takes place in the winery, is made by filters with a fineness degree so high that it almost sterilizes the wine.
Maturing	The wine sterilization causes the temporary loss of the <i>Suris</i> natural sparkle. In fact, during the bottling of the wine, carbon dioxide is not added; however the 'bubbles' spontaneously come back in the following six months after the bottling. In any cases, as it is said above, it is a natural sparkle and thus it is not excessive.
Production and availability	Vines surface: nearly 0,20 Annual average production: 1000 litre
Size	Bottles of 0,75 cl
Suggested food	Ideal for deserts but also for matured cheese. "Suris", which in Piedmontese dialect means 'smile', is a wine to be drunk during gathering and fun occasions, it is for holidays and party moments. Perfect when it is drunk fresh, while sitting in the shade during the sultry days of summer.



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## Description



# DOLCETTO DOGLIANI "puncin" D.O.C.G. OSVALDO BARBERIS Winery

Dogliani (Cuneo)

Typical characteristics **organic agriculture**

Category **Denomination of controlled origin** | Drinks | Wines | Red | Dogliani

Production area Dogliani

Producer's marks  
colour: intense ruby colour with shades of blackberry  
scent in perfume: the fragrance is rich of a strong fruity and floral hint  
flavour: dry flavour of great body and an almond long-lasting finish  
alcohol vol. : 14%

Vine Dolcetto 100%

Production vines  
Vines per hectare: 5.000  
Farming: Guyot

Working  
Harvest: hand made  
Vinification: in inox steel tank for 8 days  
Fining: steel

Production and availability

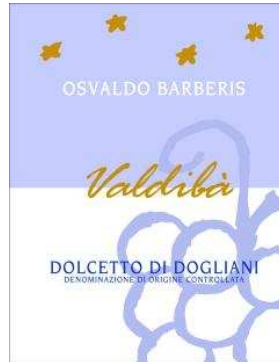
Suggested food



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## Description



# **DOLCETTO DOGLIANI** **"valdiblà"** **OSVALDO BARBERIS Winery**

Dogliani (Cuneo)

Typical characteristics

**organic agriculture**

Category

**Denomination of controlled origin** | Drinks | Wines | Red | Dogliani

Production area

Dogliani

Producer's marks

Colour: Red ruby color tending to purple  
Scent in perfume: vinous, pleasant and characteristic odor  
Flavour: dry bitter, moderately acid, delicate, appealing and balanced in flavour with a moderate body  
Alcohol vol. (%): 13,5%

Vine

Dolcetto 100%

Production vines

Vines per hectare: 4.500  
Farming: Guyot

Working

Harvest: hand made  
Vinification: in inox steel tank for 6 days  
Fining: in steel

Production and availability

Suggested food



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**We are able to satisfy your needs.**

Our job is to select the best winer's producers tasting their quality across opinions of some wine specialists (our professional Sommeiler).

We manage a selection of some good quality wine's producers from all ITALY. We have a selection from Piedmont, Tuscany, Sicily, Veneto, Friuli and more.

We can manage wine in **BOTTLE**, in **BAGS** and in **BULK**.