

DOGLIOTTI 1870

MOSCATO D'ASTI DOCG

This aromatic wine can be only produced in 52 villages in the southern part of Piedmont, within Asti, Alessandria e Cuneo. It is produced from Moscato Bianco grapes and is known for its surprising perfume-like fragrance, light-body, semi-sparkling, spritzy character, lower alcohol content (typically to the tune of the around 5-8% abv) and its dazzling fruit-forward palate profile with a welcoming sweet factor. The wine's color steers towards straw yellow with occasional tinges of gold. Moscato's inherent aromatics are simply stunning – orange blossom, honeysuckle, almonds, ginger and fruit dominated by green grapes, citrus tones and ripe peach nuances. On the palate, you can expect an impressive lineup of fresh, forward fruit with sugar levels ranging from semi-sweet to sweet and wrapped in medium acidity. From pear and apple, to orange and lime with consistent appearances in the ripe, juicy peach and apricot category, Moscato's flavors are extraordinarily fruit-filled. The delicate cascade of bubbles, light body and sweet surprise culminate to woo and win many unsuspecting palates to the wide world of wine.

Denomination: Moscato d'Asti DOCG

Grape variety: 100 % Moscato Bianco

Vine-training system: Guyot

Soil: Clayey-calcareous, calcareous-siliceous

Grape-harvest: Mid-August to early September

Max. Crop/hectare: 10 metric tons

Yield in wine: 75%

Alcohol percentage: 5,5 % Vol

Color: Golden straw colour

Perfume: Orange blossom, honeysuckle, almonds, ginger and fruit dominated by green grapes, citrus tones and ripe peach nuance

Taste: From pear and apple, to orange and lime with consistent appearances in the ripe, juicy peach and apricot category

Food match: Fruit-based desserts, ice creams, Christmas desserts, and ideal to prepare cocktails

Temperature of service: 8 – 10 ° C

Glass recommended: Cup

Ageing: None

Conservation: Cold storage in fresh wine cellars



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MOSCATO D'ASTI DOCG *BE RLET*

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MOSCATO D'ASTI DI ERIK 2012

The wine has a brilliant, straw yellow color with light, golden reflections. It has a balanced, fine, and persistent frothiness. Its delicate perlage melts in the mouth for a very pleasant sensation.

On the nose, it has the typical aroma of Moscato, a perfume that combines musk, sage, white flowers, and – because of its aging – yellow fruits, ripe apricot, and vanilla.

In the mouth, its light, unsticky sweetness is surprising and contrasts perfectly with its strong acidity. It is very persistent and leaves savory and mineral notes on the palate.

This wine is a very personal interpretation of Moscato d'Asti.

Because its important aromatic notes tend to diminish with aging, Moscato is a fresh, young wine consumed within a few years of harvest. Our Moscato has a unique vinification and aging it undergoes both before bottling and in the bottle, creating a long-lived Moscato where the principle aroma is not linalool (as it commonly is), but different and important sensations that are anything but typical.

The 2011 grape harvest was carried out during the first week of September. After a brief cold maceration, the grapes are pressed and the must begins alcoholic fermentation. Part of it ferments in stainless steel under a controlled temperature with selected yeasts, and the rest is left to ferment with native yeasts in oak barrels.

Once both fermentations are completed, the Moscato is left to age on the lees and the two separate parts are blended only in the pre-bottling stage.

After bottling, the wine is left to age in the cellars for a minimum of 18 months before it is ready for sale.

Our unique production method creates a wine that respects the traditional characteristics of Moscato d'Asti DOCG and yet differs in structure and freshness. For this, it can be paired with desserts as well as appetizers and delicate first courses.



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ASTI SPUMANTE DOCG

This sweet sparkling white wine is considered to be Moscato's brother but in a spumante version.

It's made with Martinotti Method, that means it is fermented in stainless steel tank for 3 months on the yeast

Denomination: Asti Spumante DOCG

Grape variety: 100 % Moscato Bianco

Alcohol percentage: 7,5 % Vol

Color: Straw yellow with golden reflex

Perlage: Consistent and fine

Perfume: Gentle and well balanced it reminds of Moscato grape's aroma with pronounced sensation of bergamot and acacia flowers

Taste: Delicate and balanced with aromatic notes

Food match: Perfect for toasts it matches perfectly with fruit-based desserts, ice creams, Christmas desserts, and ideal to prepare cocktails and long drinks

Temperature of service: 6 – 8 ° C

Glass recommended: Cup

Ageing: None

Conservation: Cold storage in fresh wine cellars



DOGLIOTTI BRUT

VINO SPUMANTE BRUT

Denomination: Vino Spumante Brut

Grape variety: Pinot Nero and Chardonnay

Alcohol percentage: 12 % Vol

Color: Light straw yellow

Perlage: Intense dry and complex

Perfume: Fine and consistent

Taste: Dry and savory

Food match: Great with fresh buffet, and appetizer

Temperature of service: 8 – 10 ° C

Glass recommended: Tulip glass

Ageing: None

Conservation: Cold storage in fresh wine cellars



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BIANCO DAMELIO

Denominazione: White Wine

Region: Piedmont

Annata: 2017

Variety: 100% indigenous white grape

Alcohol content: 13% Vol

Colour: Straw yellow with golden reflection

Bouquet: Smooth, rich, well-balanced with a good savory end

Taste: Smooth, rich, well-balanced with a good savory end.

Fresh and young wine that offers pleasant sensations.

Able to improve over time for those who can appreciate wine more structured

Serving suggestions: Ideal for brunch.

Good with light pasta dishes, white meat and fish

Ideal serving temperature: 10 – 12 ° C

Recommended glass: Tight wine cup

Ageing: It should be drunk young, better in a couple of years

Available sizes: 0,75 l



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PIEMONTE DOC CHARDONNAY

Denomination: Piemonte DOC Chardonnay

Grape variety: 100 % Chardonnay

Vine-training system: Guyot

Soil: Mainly clay-limestone-sand

Grape-harvest: September

Max. Crop/hectare: 10 metric tons

Alcohol percentage: 13 % Vol

Color: Straw yellow with green reflex

Perfume: Intense with flowery and fruity sensations

Taste: Dry, fresh, smooth with a bitter aftertaste

Food match: Great with fresh buffet, appetizer, white meat, and fish

Wine making: Soft pressing of the grapes in a horizontal membrane press, followed by fermentation at low temperature in steel tanks

Temperature of service: 8 – 10 ° C

Glass recommended: Tulip glass

Ageing: None

Conservation: Cold storage in fresh wine cellars



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ROERO ARNEIS DOCG

Denomination: Roero Arneis DOCG

Grape variety: 100 % Arneis

Vine-training system: Guyot

Growing location: Roero's hills

Soil: Mainly sandy-calcareous

Grape-harvest: September

Max. Crop/hectare: 10 metric tons

Yield in wine: 70%

Alcohol percentage: 13 % Vol

Color: Straw yellow with green reflex

Perfume: Subtle, fresh, slightly fruity, delicate bouquet

Taste: Dry, fresh, smooth with almond aftertaste

Food match: Great with ham asparagus, vegetables appetizers, fish and eggs

Wine making: soft pressing of the grapes in a horizontal membrane press, followed by fermentation at low temperature in steel tanks

Temperature of service: 10 – 12 ° C

Glass recommended: Medium shaped glass

Ageing: None

Conservation: Arneis requires no particular conservation, as it is a fresh, ready-to-drink wine



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BARBERA D'ASTI DOCG

Asti is one of the most famous wine areas in Italy's north-western Piedmont region. Barbera d'Asti became a DOC in 1970 and was upgraded to its DOCG classification in 2008, adding to Piedmont's already impressive standing at this highest level of Italian wine classification. The Barbera d'Asti title covers the area around the town of Asti, exclusively focuses on red wines made from Barbera

Denomination: Barbera d'Asti DOCG-

Grape variety: 100 % Barbera

Alcohol percentage: 14 % Vol

Color: Beautiful deep ruby red color tending to garnet

Perfume: Intense with flowery and fruity sensations

Taste: Fresh, intense and characteristic aroma, dry with high acidity lightly tannic, and tends to become, with age, more full, harmonious and pleasant

Food match: It is a wine that can be served for the whole meal; great with cold cuts, ham traditional meal from Piedmont, red and white meat, different kind of pasta and some kind of fish like eel and carp

Wine making: De-stemming, soft pressing of the grapes, fermentation and maceration on the skins for approx. 7/8 days at a controlled temperature. Micro oxygenation to increase the varietal aromas elevation. The malolactic fermentation is completed by the end of the winter, and the wine is stored in steel tanks and then in the bottle

Temperature of service: 18 – 20 ° C

Glass recommended: Ballon

Ageing: None

Conservation: Cold storage in fresh wine cellars



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BARBERA D'ASTI DOCG SUPERIORE

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Denomination: Barbera d'Asti DOCG Superiore

Grape variety: 100 % Barbera

Alcohol percentage: 14,5 % Vol

Color: Beautiful deep ruby red color tending to garnet

Perfume: Intense with flowery and fruity sensations

Taste: Fresh, intense and characteristic aroma, dry with high acidity lightly tannic, and tends to become, with age, more full, harmonious and pleasant

Food match: It is a wine that can be served for the whole meal; great with cold cuts, ham traditional meal from piedmont, red and white meat, different kind of pasta and some kind of fish like eel and carp

Wine making: Soft pressing and destemming of the grapes, fermentation and maceration on the skins for approx. 7/8 days at a controlled temperature. The must is pumped over at least twice a day to improve the extraction of the colour and varietal aromas. The malolactic fermentation is completed by the end of the winter.

Temperature of service: 18 – 20 ° C

Glass recommended: Ballon

Ageing: The wine is aged at least 12 months in wood, it could be either barrique (not new) or tonneau depending on vintage.

Conservation: Cold storage in fresh wine cellars



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DOLCETTO D'ALBA DOC

Dolcetto d'Alba is one of seven Dolcetto DOCs produced in Italy's north-western Piedmont region. The wine is named after the grape from which it is made and the area where it is produced

Denomination: Dolcetto d'Alba DOC

Grape variety: 100 % Dolcetto

Vine-training system: Guyot

Growing location: Alba, Albaretto della Torre, Barolo, Castiglione Falletto, Cherasco, Grinzane Cavour, La Morra, Monforte d'Alba, Montelupo Albese, Novello, Serralunga d'Alba, Verduno, Roddi, Roddino

Soil: Clayey-calcareous, calcareous-siliceous

Grape-harvest: September

Max. Crop/hectare: 9 metric tons

Yield in wine: 70%

Alcohol percentage: 13 % Vol

Color: It has a characteristically purplish ruby-red color

Perfume: Winey, inviting, with varietal character

Taste: Wine noted for its juicy fruit character, low levels of acidity and mild tannins. its aromas are reminiscent of lavender and violets with a hint of almonds and bitterish aftertaste

Food match: It 's a wine for the whole meal

Wine making: De-stemming, soft pressing of the grapes, fermentation and maceration on the skins for approx. 7/8 days at a controlled temperature. Microoxygenation in order to soften the tannins and to elevate the nose. After the malolactic fermentation, the wine is stored in steel tanks and then bottled.

Temperature of service: 16 – 20 ° C

Glass recommended: Ballon

Ageing: None

Conservation: Cold storage in fresh wine cellars



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GRIGNOLINO D'ASTI DOC

Grignolino is a red grape grown almost exclusively in the Piedmont region of northern Italy. This grape produces dry wines with a delicately perfumed bouquet. The wines are either light fruity red wines or refreshing fragrant roses. It is at its best when drunk cool and young. Wines made from Grignolino have high acid levels and light tannins. The name of the grape comes from a word in the local dialect that means "grape pips" (seeds). It is thought that the name came from the fact that this particular variety has an abundance of seeds in each grape. Grignolino is a slow maturing grape that is best suited for warmer areas that have long growing seasons. It reaches maturity near the beginning of October

Denomination: Grignolino D'Asti DOC

Grape variety: 100 % Grignolino

Vine-training system: Guyot

Soil: Mainly calcareous-sandy

Max. Crop/hectare: 9,5 metric tons

Yield in wine: 65%

Alcohol percentage: 13 % Vol

Color: Light red that tend to rosè

Perfume: Fresh, lively aroma with a clear-cut hint of white pepper and delicate spices

Taste: Dry, slight tannins, nicely bitterish, with characteristic aftertaste

Food match: These are good wines to have with salamis and cheeses of medium seasoning, and also match well with beef and also with fish

Wine making: pressing of the grapes, followed by de-stemming and fermentation at a controlled temperature in heat-conditioned tanks.

Maceration for 4/5 days, and drawing off while still sweet so complete its fermentation on the skins

Temperature of service: 15 – 18 ° C

Glass recommended: Medium shape glass

Ageing: None

Conservation: Cold storage in fresh wine cellars



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NEBBIOLO D'ALBA DOC

Nebbiolo d'Alba is a DOC encompassing a large area around the town of Alba, situated in the region of Piedmont in north-west Italy. Granted its classification in 1970, the wines are named after the red grape Nebbiolo from which they are made, and the area where they are produced (Alba). This variety is considered the king of Italian red grapes, prolific in the Piedmont region and the backbone of the internationally renowned DOCG wines Barolo and Barbaresco.

Denominazione: Nebbiolo D'Alba DOC

Grape variety: 100 % Nebbiolo

Vine-training system: Guyot

Growing location: Alba, Diano d'Alba, Grinzane Cavour, La Morra, Monchiero, Monforte d'Alba, Montelupo Albese, Novello, Roddi, Roddino, Verduno

Soil: Siliceous-clayey

Grape-harvest: October

Max. Crop/hectare: 9 metric tons

Yield in wine: 70%

Alcohol percentage: 14 % Vol

Color: Ruby red colour, tending to garnet

Perfume: Light and delicate with a hint of violets

Taste: From dry to invitingly sweet, with good body and tannins when young; smooth and well-balanced

Food match: Red meat, game meat, stewed meat, mature cheese

Wine making: De-stemming, soft pressing of the grapes, fermentation and maceration on the skins for approx. 10 days. During the maceration the must is pumped over in the *dèlestage* way to extract the colour and varietal aromas. After two decantations to eliminate the solid parts come the malolactic fermentation. Then the wine is matured in wooden casks of different status for 12 months, with weekly topping-up, tastings and analyses to make sure the wine is developing correctly

Temperature of service: 18 – 20 °C

Glass recommended: Ballon

Ageing: 2 years, with 1 in oak casks from France or from Slavonia and then 12 months in the bottle before being released to the market

Conservation: Cold storage in fresh wine cellars



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BARBARESCO DOCG

Barbaresco has always been considered Barolo's 'twin', arriving more or less simultaneously at the same set of regulatory laws, stimulating the foundation of the Consortium in 1934, becoming one of the first Italian Doc wines in 1966 and, in 1980, one of the first Docg wines; it is produced entirely from Nebbiolo grapes

Denominazione: Barbaresco DOCG

Grape variety: Nebbiolo in its Michet and Lampia sub-varieties

Vine-training system: Guyot

Growing location: Alba, Barbaresco, Neive, Treiso

Soil: Clavely-calcareous

Grape-harvest: October

Max. Crop/hectare: 8 metric tons

Yield in wine: 70%

Alcohol percentage: 14,5 % Vol

Color: Garnet-red, with orange highlights

Perfume: Violet bouquet, ethereal, intense

Taste: Dry, quite tannic, fine, elegant, demanding but velvety and well-balanced

Food match: Aromatic casseroles and stew of red meat and game-furred game roasts, truffle flavored feathered game, mature cheeses

Wine making: De-stemming, soft pressing of the grapes, fermentation and maceration on the skins for approx. 20 days. During the maceration the must is pumped over in the *délestage* way to extract the colour and varietal aromas. After two decantation to eliminate the solid parts came the malolactic fermentation. Then the wine is matured in wooden casks of different status for 12/16 months, with weekly topping-up, tastings and analyses to make sure the wine is developing correctly

Temperature of service: 18 – 20 ° C

Glass recommended: Ballon

Ageing: In oak casks from France or from Slavonia for 12/16 months and then at least 12 months in the bottle before being released to the market. Depending on the vintage, Barbaresco can be kept for several decades; store bottles lying down in a dark, damp-free environment at cool temperature. It can be at its top 5 years after vintage

Conservation: Cold storage in fresh wine cellars



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BAROLO DOCG

This is the Grand Italian Wine by definition produced entirely with Nebbiolo grapes. Barolo wine comes from the village in the Langa bearing the same name a few kilometres south of Alba. It is now made in eleven 'communes' of village territories, all situated on the scenic Langa hills shaped by centuries of vine cultivation and dominated by medieval castles including Barolo's own

Denomination: Barolo DOCG

Grape variety: Nebbiolo in its Michet, Lampia and Rosè sub-varieties

Vine-training system: Guyot

Growing location: Barolo, Castiglione Falletto, Cherasco, Diano d'Alba, Grinzane Cavour, La Morra, Monforte d'Alba, Novello, Serralunga, Verduno, Roddi

Soil: Clavelly-calcareous

GRAPE-HARVEST: October

Max. Crop/hectare: 8 metric tons

Yield in wine: 70% on first racking, 65% after regulation ageing period

Alcohol percentage: 14,5 % Vol

Color: Garnet-red with orange highlights

Perfume: Violet and dog-rose bouquet with leather and spicy note

Taste: Dry, quite tannic, mouth-filling, demanding velvety and well-balanced

Food match: Grilled meat, game meat, mature cheese, savory meals according with the piedmont traditional food

Wine making: De-stemming, soft pressing of the grapes, fermentation and maceration on the skins for approx. 10 days. During the maceration the must is pumped over in the *dèstage* way to extract the colour and varietal aromas. After two decantations to eliminate the solid parts come the malolactic fermentation. Then the wine is matured in wooden casks of different status for 24/30 months, with weekly topping-up, tastings and analyses to make sure the wine is developing correctly

Temperature of service: 18 – 22 ° C

Glass recommended: Ballon

Ageing: 3 years, with 2 in oak casks from France or from Slavonia and then 12 months in the bottle. Depending on the vintage, Barolo can be kept for several decades; store bottles lying down in a dark, damp-free environment at cool temperature. It can be at its top 7 years after vintage

Conservation: Cold storage in fresh wine cellars



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VERMOUTH 18 / 70

Denomination: White Vermouth made with Moscato d'Asti Docg

Region: Piedmont

Year: No vintage required

Varietal: 100% Moscato d'Asti Docg

Alcohol content: 14,5% by Vol

Color: bright golden tones coming from Moscato wine, brilliant, intense (no added colors)

Nose: The nose is delicate, expressive and elegant. Like a typical Vermouth, its aromatic notes mingle with spices and herbs, particularly absinthe. The perfume is light fruity, floral with citrus notes.

Palate: The taste it is a continual evolution in sensations, it is intriguing and inviting. In the mouth it's rich and full-bodied. An initial sweetness is balanced with its fine, acidic structure and final bitter taste.

Pairings: Born as an aperitif but also well appreciated in combination with chocolate cakes, pralineries, dried fruits. Great if you mix it in cocktails with endless combination; even better to drink on the rock.

Ideal serving temperature: 8 - 10 ° C

Glass: Classic aperitif glass or cocktail cup

Conservation: 3 years



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DOGLIOTTI 1870

VERMOUTH 18 / 70 ROSSO

Denomination: Red Vermouth made with Barbera d'Asti Docg

Region: Piedmont

Year: No vintage required

Varietal: 100% Barbera d'Asti Docg

Alcohol content: 16% by Vol

Color: Ruby red coming from Barbera wine, brilliant, intense (no added colors)

Nose: The nose is an explosion of herbs and spices that overlap the fruity notes coming from the Barbera wine. You can feel the absinthe, typical Vermouth essence, well balanced with the rich context that alternates scents of floral notes, spicy notes and fruity notes, wild berries, black cherry and cocoa.

Palate: In the mouth the flavour is full, velvety, bitterish although the sweetness prevails.

Pairings: Born as an aperitif but also well appreciated in combination with chocolate cakes, pralineries, dried fruits. Great if you mix it in cocktails with endless combination; from the classic Americano or Negroni to the most innovative proposals of international barman; distinctive feature which imprints on mixing.

Ideal serving temperature: 8 - 10 °C

Glass: Classic aperitif glass or cocktail cup

Conservation: 3 years

Available sizes: 0.75 l



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