



VINORY



METODO CLASSICO

“60 Months”
BRUT

VINTAGE
2018

VINEYARD/CRU
Cremosina & Crosa

PLACE
Nizza Monferrato & Castel Rochero

GRAPE
60% Chardonnay, 40% Pinot Nero

CLASSIFICATION
Metodo Classico

BOTTLES
1182 bottles 75cl

HIGHT ABOVE SEA-LEVEL
240 m

DIRECTION OF THE VINEYARD
West & South east

AVARAGE AGE OF THE VINES
2002 years

HARVESTDATE
29.08.2018

FERMENTATION PERIOD
8 days in horizontal vinification tank

BOTTLING DATE
28.11.2019

DÉGORGEMENT DATE
05.01.2025

STEELTANK
13 months in temperature controlled steel tank then 60 months on lees in bottle before dégorgement

OAK
Part vinification in oak for Chardonnay

STOPPER
Natural Cork Champagne stopper

SUGAR CONTENT
4,87

ACIDITY CONTENT
4,90

DRY EXTRACT
30,0

ALCOHOL LEVELS
13 %

COLOR
Straw-yellow with green reflections

AROMA
Complex aromas with bread crust and sunflower.

TASTE
Suiting freshness that highlights a great persistence and structure. The flavors are fresh and substantial, tasty and with an ample and silky finish.

SERVING TEMPERATURE
*10 - 12 degrees Celsius
8 degrees Celcius with shellfish*

CONSUMPTION WINDOW
2025 - 2040

WINEMAKER
Susanna Galandrino & Alberto Adamo

FOOD PARING
Great as an aperitif. Pearls excellent with hors d'oeuvres, pasta and risotto. Seafood dishes and especially shellfish. Also perfect with vegetables or white meat.



ROERO ARNEIS

Denominazione di Origine Controllata e Garantita

MONTEBELLO

VINTAGE

2024

VINEYARD/CRU

Montebello

PLACE

Vezza d'Alba

GRAPE

Arneis

CLASSIFICATION

Roero Arneis DOCG

BOTTLES

1650 bottles 75cl

HIGHT ABOVE SEA-LEVEL

260 m

DIRECTION OF THE VINEYARD

West - Northwest

AVERAGE AGE OF THE VINES

2006

HARVESTDATE

13.09.2024

FERMENTATION PERIOD

7 days in vertical vinification tank

BOTTLING DATE

26.03.2025

STEELTANK

4 months in steel tank

STOPPER

Nomacorc Select Green 100
(zugar cork, zero carbon footprint)

SUGAR CONTENT

0,59

ACIDITY CONTENT

5,04

DRY EXTRACT

18,02

ALCOHOL LEVELS

13,5%

COLOR

Pale straw color with green reflections

AROMA

Intense nose with delicate citrus notes,
typical acacia flower scents and
grapefruit aromas

TASTE

Medium to high acidity, very savory,
mineral flavor with acid-salty balance,
green apples, peaches and grapefruit
dominates the aromas

SERVING TEMPERATURE

9-10 degrees Celsius
6-8 degrees Celsius for shellfish

CONSUMPTION WINDOW

2025 - 2030

WINEMAKER

Gianfranco & Gabriele Cordero

FOOD PARING

Great with vegetarian food and carefully
processed spring vegetables. This delicate
arneis will also be excellent with poached
fish and light salad dishes.



VINORY®

ROERO ARNEIS

Denominazione di Origine Controllata e Garantita

VINTAGE

2024

VINEYARD/CRU

Commune di Priocca

PLACE

Priocca

GRAPE

Arneis

CLASSIFICATION

Roero Arneis DOCG

BOTTLES

6630 bottles 75cl

HIGHT ABOVE SEA-LEVEL

220 m

DIRECTION OF THE VINEYARD

Northwest

AVARAGE AGE OF THE VINES

2002

HARVESTDATE

12.09.2024

FERMENTATION PERIOD

7 days in vertical vinification tank

BOTTLING DATE

26.03.2025

STEELTANK

4 months in steel tank

STOPPER

Nomacorc Select Green 100
(zugar cork, zero carbon footprint)

SUGAR CONTENT

1,09

ACIDITY CONTENT

5,27

DRY EXTRACT

17,4

ALCOHOL LEVELS

13,5%

COLOR

Pale straw color with green reflections

AROMA

Intense nose with delicate citrus notes,
typical acacia flower scents and
grapefruit aromas

TASTE

Medium to high acidity, very savory,
mineral flavor with acid-salty balance,
green apples, peaches and grapefruit
dominates the aromas

SERVING TEMPERATURE

9-10 degrees Celsius
6-8 degrees Celsius for shellfish

CONSUMPTION WINDOW

2025 - 2026

WINEMAKER

Gianfranco & Gabriele Cordero

FOOD PARING

Great with vegetarian food and carefully
processed spring vegetables. This delicate
arneis will also be excellent with poached
fish and light salad dishes.



VINORY®

PIEMONTE ROSATO

Denominazione di Origine Controllata

VINTAGE

2024

VINEYARD/CRU

Saline

PLACE

San Marzano Oliveto

GRAPE

Barbera

CLASSIFICATION

Piemonte Rosato DOC

BOTTLES

4990 bottles 75cl

HIGHT ABOVE SEA-LEVEL

200 m

DIRECTION OF THE VINEYARD

South

AVARAGE AGE OF THE VINES

1926 & 1975

HARVESTDATE

16.09.2024

FERMENTATION PERIOD

7 days in closed vinification tank

BOTTLING DATE

15.04.2025

STEELTANK

7 months in steel tank

OAK

No aging in oak

STOPPER

Nomacorc Select Green 100

(zugar cork, zero carbon footprint)



SUGAR CONTENT

1,7

ACIDITY CONTENT

7,03

DRY EXTRACT

22,8

ALCOHOL LEVELS

12,5 %

COLOR

Brilliant Pink Diamond

AROMA

A very satisfying and clear aroma of fresh raspberries, currants, rhubarb and wild strawberries.

TASTE

A beautiful perfumed rosato with lush fruits og earthy raspberries and strawberries. This wine is very fresh with a fresh-cut hint of sorrel.

SERVING TEMPERATURE

6 - 10 degrees Celsius

CONSUMPTION WINDOW

2025 - 2027

WINEMAKER

Andrea Elegir

FOOD PARING

This wine is absolutely wonderful by itself in the sun or on a hut summer night, but if you pair this rosé with food, it will be great with spring salads containing ripe melon or fresh red berries.



VINORY®

MONFERRATO ROSSO

Denominazione di Origine Controllata

MANDRAGOLA



VINTAGE

2023

VINEYARD/CRU

Mandragola/Crocetta

PLACE

Mombercelli/Montegrosso

GRAPE

35% Nebbiolo, 30% Barbera, 35% Cabernet

CLASSIFICATION

Monferrato Rosso DOC

BOTTLES

6664 bottles

HIGHT ABOVE SEA-LEVEL

240 m

DIRECTION OF THE VINEYARD

Northwest

AVERAGE AGE OF THE VINES

19 years

HARVEST DATE

29.09.2023

FERMENTATION PERIOD

8 days in horizontal vinification tank

BOTTLING DATE

04.04.2024

STEEL TANK

5 months in temperature controlled steel tank

OAK

No oak

STOPPER

*Nomacorc Select Green 300
(sugar cork, zero carbon footprint)*

SUGAR CONTENT

0,30

ACIDITY CONTENT

4,97

DRY EXTRACT

30,0

ALCOHOL LEVELS

14,5%

COLOR

Bright red ruby

AROMA

Fresh red berry aroma with elements of cassis, raspberry and spices like cinnamon and pepper.

TASTE

On the palate the wine is full of fresh red berries. Its lean and elegant with a noticeable acidity accompanied with well integrated tannins.

SERVING TEMPERATURE

16 - 18 degrees Celsius

CONSUMPTION WINDOW

2024 - 2029

WINEMAKER

Susanna Galandrino & Alberto Adamo

FOOD PAIRING

Medium heavy meat, lamb and beef.



LANGHE NEBBIOLO

Denominazione di Origine Controllata

“GRILLI”



VINTAGE

2024

VINEYARD/CRU

Serragrilli

PLACE

Neive

GRAPE

100% Nebbiolo

CLASSIFICATION

Langhe Nebbiolo DOC

BOTTLES

3733 bottles

HIGHT ABOVE SEA-LEVEL

240 m

DIRECTION OF THE VINEYARD

East South-East

AVERAGE AGE OF THE VINES

2019

HARVESTDATE

14.10.2024

FERMENTATION PERIOD

8 days in horizontal vinification tank

BOTTLING DATE

27.03.2025

STEELTANK

5 months in temperature controlled steel tank

OAK

No oak

STOPPER

*Nomacorc Select Green 300
(zugar cork, zero carbon footprint)*

SUGAR CONTENT

0,31

ACIDITY CONTENT

4,71

DRY EXTRACT

24,7

ALCOHOL LEVELS

13,5%

COLOR

Light Ruby red

AROMA

Red fruits such as currants, raspberries

TASTE

On the palate the wine is full of fresh red berries. Its lean and elegant with a noticeable acidity accompanied with well integrated tannins.

SERVING TEMPERATURE

14 - 18 degrees Celsius

CONSUMPTION WINDOW

2025 - 2030

WINEMAKER

Susanna Galandrino & Alberto Adamo

FOOD PARING

*Aperitif (cold meats and cheeses),
raw meat/Tartare, Truffle-based dishes &
excellent paired with fish*



VINORY®

BARBERA D'ASTI

Denominazione di Origine Controllata e Garantita

MANDRAGOLA

VINTAGE

2023

VINEYARD/CRU

Single Vineyard Mandragola

PLACE

Mombercelli/Montegrosso

GRAPE

100% Barbera

CLASSIFICATION

Barbera d'Asti DOCG

BOTTLES

6660 bottles + 6672 bottles

300 magnum bottles

HIGHT ABOVE SEA-LEVEL

240 m

DIRECTION OF THE VINEYARD

Northwest

AVERAGE AGE OF THE VINES

36 years

HARVESTDATE

14.09.2023

FERMENTATION PERIOD

7 days in horizontal vinification tank

BOTTLING DATE

29.05.2024 & 31.05.2024

STEELTANK

6 months in temperature controlled steel tank

OAK

No oak

STOPPER

Nomacorc Select Green 300

(zugar cork, zero carbon footprint)

SUGAR CONTENT

0,80

ACIDITY CONTENT

5,07

DRY EXTRACT

27,4

ALCOHOL LEVELS

14,5%

COLOR

Deep ruby red color

AROMA

Medium intense barbera, spicy and herbaceous in style. Hints of dried strawberries, cherries and incense.

TASTE

Delicate and light to medium bodied barbera. The wine is easy on the tannins, and gives you a juicy red berry style, with a touch of green herbs at the end.

SERVING TEMPERATURE

16 - 18 degrees Celsius

CONSUMPTION WINDOW

2024 - 2028

WINEMAKER

Susanna Galandrino & Alberto Adamo

FOOD PARING

A barbera that is excellent as a glass alone without food, but also great with lighter pasta dishes, poached chicken, pan-fried cod with red wine jus or a simple risotto.



VINORY®

BARBERA D'ASTI SUPERIORE

Denominazione di Origine Controllata e Garantita

BRICCO

VINTAGE

2021

VINEYARD/CRU

Single Vineyard Bricco di Nizza

PLACE

Nizza Monferrato

GRAPE

100% Barbera

CLASSIFICATION

Barbera d'Asti DOCG Superiore

BOTTLES

9490 bottles

HIGHT ABOVE SEA-LEVEL

235 m

DIRECTION OF THE VINEYARD

Top of the hill

AVARAGE AGE OF THE VINES

5 years

HARVESTDATE

08.10.2021

FERMENTATION PERIOD

7 days in horizontal vinification tank

BOTTLING DATE

16.05.2024

STEELTANK

12 months in temperature controlled steel tank

OAK

18 months in oak barrels from
Fabbrica Botti Gamba
(1st, 2nd & 3rd passage) from Allier,
Tronçais, Never and Fontainebleau

STOPPER

Amorim Xpur Qork

NON-DETECTABLE

*TCA PERFORMANCE

Guaranteed TCA free

Negative carbon footprint (positive)

SUGAR CONTENT

2,46

ACIDITY CONTENT

5,97

DRY EXTRACT

28,6

ALCOHOL LEVELS

15,5%

COLOR

Ruby red color, with violet reflections

AROMA

A wine with an intense and rich
aroma. It has typical and delicious
barbera scents like cherries and
blackberries. In addition, anise,
vanilla and incense are recognized.

TASTE

A rich and intense bouquet with ripe
cherries, toasted coffee and vanilla.
Pleasant and gentle tannins together
with a suitably high acidity, gives this
wine a perfect balance, and a marve-
lous example of what a barbera should
be.

SERVING TEMPERATURE

16 - 18 degrees Celsius

CONSUMPTION WINDOW

2024 - 2035

WINEMAKER

Susanna Galandrino & Alberto
Adamo

FOOD PARING

Braised veal, mushroom risotto, powerful
vegetarian dishes with root vegetables,
truffle tajarine and steak tartare.



VINORY®

NIZZA

Denominazione di Origine Controllata e Garantita

VINTAGE

2021

VINEYARD/CRU

Saline

PLACE

San Marzano Oliveto

GRAPE

Barbera

CLASSIFICATION

Nizza DOCG

BOTTLES

3998 bottles 75cl

HIGHT ABOVE SEA-LEVEL

200 m

DIRECTION OF THE VINEYARD

South

AVERAGE AGE OF THE VINES

1926 & 1975

HARVESTDATE

08.10.2021

FERMENTATION PERIOD

7 days in horizontal vinification tank

BOTTLING DATE

06.09.2024

STEELTANK

3 months in steel tank

OAK

20 months in 10HL botti from

Schneckenleitner Binderei,

Austrian Weidling Oak.

10 Months in used Tonneaux.

STOPPER

Amorim ND-TECH Natural Cork

NON-DETECTABLE

*TCA PERFORMANCE

Guaranteed TCA free



SUGAR CONTENT

1,43

ACIDITY CONTENT

6,73

DRY EXTRACT

28,9

ALCOHOL LEVELS

15,5%

COLOR

Intense ruby red color, deep with clear purple reflections

AROMA

On the nose it opens with hints of red fruits, enriched with notes of bitter cocoa and coffee, which will become spicy and gamey with ageing.

TASTE

Rich, dry and full bodied. A silky combination of plum and blackberry with very light and subtle tannins, Great acidity. Coffee and spicy notes at the end with a dense texture.

SERVING TEMPERATURE

16 - 18 degrees Celsius

CONSUMPTION WINDOW

2023 - 2033

WINEMAKER

Andrea Elegir

FOOD PARING

An ideal complement with delicate game meat served with beets and glazed root vegetables, that does not require a wine with too prominent tannins. Also a great match with rich and creamed pasta dishes as well as braised and grilled red meat.



VINORY®

NIZZA

Denominazione di Origine Controllata e Garantita

BRICCO DI NIZZA

VINTAGE

2021

VINEYARD/CRU

Single Vineyard Bricco di Nizza

PLACE

Nizza Monferrato

GRAPE

Barbera

CLASSIFICATION

Nizza DOCG

BOTTLES

5998 bottles & 300 Magnum

HIGHT ABOVE SEA-LEVEL

235 m

DIRECTION OF THE VINEYARD

South

AVERAGE AGE OF THE VINES

2017 & 2018

HARVESTDATE

20.09.2021

FERMENTATION PERIOD

7 days in horizontal vinification tank

BOTTLING DATE

14.08.2024

STEELTANK

6 months in steel tank

OAK

23 months in oak barrels (1st, 2nd & 3rd passage) from Allier, Tronçais, Never and Fontainebleau

STOPPER

Amorim ND-TECH Natural Cork

NON-DETECTABLE

*TCA PERFORMANCE

Guaranteed TCA free

Negative carbon footprint (positive)



SUGAR CONTENT

1,20

ACIDITY CONTENT

5,42

DRY EXTRACT

29,4

ALCOHOL LEVELS

15,5%

COLOR

Intense ruby red color, deep with clear purple reflections

AROMA

Rich, powerful and intense, with dark and ripe fruit like cherries and plum. At the end you sense a warm stroke of tobacco, chocolate and vanilla.

TASTE

The richness on the nose does not disappoint you on the palate. A full bodied barbera with medium to high acidity and rounded tannins, with tones of lush and juicy fruits. This is a powerful barbera that can be enjoyed now, but is also excellent for storage for at least 10-15 years.

SERVING TEMPERATURE

16 - 18 degrees Celsius

CONSUMPTION WINDOW

2025 - 2040

WINEMAKER

Susanna Galandrino & Alberto Adamo

FOOD PARING

Appetizers with rich and juicy sauces, baked pasta, red meat main courses, grilled meats, mixed cooked meats, braised meats and great for fat and old cheeses.



VINORY®

NIZZA

Denominazione di Origine Controllata e Garantita

MONCUCCO-CAVINO



VINTAGE
2022

VINEYARD/CRU
Single Vineyard Moncucco-Cavino

PLACE
Mombercelli
GRAPE
Barbera

CLASSIFICATION
Nizza DOCG

BOTTLES
8881 bottles

HIGHT ABOVE SEA-LEVEL
170-220 m

DIRECTION OF THE VINEYARD
South-facing amphitheater

AGE OF THE VINES
2019

TERROIRE
Sandy soils. Light grey/bluish marl.

HARVESTDATE
13.09.2022

FERMENTATION PERIOD
7 days in vertical vinification tank

BOTTLING DATE
05.08.2024

STEELTANK
3 months in steel tank

OAK
18 months in oak barrels (1st, 2nd & 3rd passage) from Allier, Tronçais, Limousine and Fontainebleau

STOPPER
Amorim ND-TECH Natural Cork
NON-DETECTABLE
***TCA PERFORMANCE**

Guaranteed TCA free

Negative carbon footprint (positive)



SUGAR CONTENT
1,90

ACIDITY CONTENT
6,55

DRY EXTRACT
32,7

ALCOHOL LEVELS
15,0%

COLOR
Intense ruby red color, deep with clear purple reflections

AROMA
Intense, powerful and rich, with dark and ripe fruits of plum and cherries. Secondary aroma brings hints of tobacco, vanilla, chocolate and spice.

TASTE
A highly concentrated and full-bodied Barbera with medium to high acidity and rounded tannins. The wine has a rich fruity taste. Perfect balance already gives a savory mouthfeel. A powerful Barbera that can be enjoyed now but will also develop very well over the next 10-15 years.

SERVING TEMPERATURE
16 - 18 degrees Celsius

CONSUMPTION WINDOW
2025 - 2040

WINEMAKER
Alessandro Durio & Claudio Dacasto

FOOD PARING
Appetizers with rich and juicy sauces, rich pasta dishes, red meat main courses, grilled meats, mixed cooked meats, braised meats and great for fat and matured cheeses.



VINORY®

NIZZA RISERVA

Denominazione di Origine Controllata e Garantita

BRICCO DI NIZZA

VINTAGE

2018

VINEYARD/CRU

Bricco di Nizza

PLACE

Nizza Monferrato

GRAPE

Barbera

CLASSIFICATION

Nizza DOCG Riserva

BOTTLES

600 bottles & 290 magnum

HIGHT ABOVE SEA-LEVEL

235 m

DIRECTION OF THE VINEYARD

South

AVARAGE AGE OF THE VINES

3 years

HARVESTDATE

25.09.2018

FERMENTATION PERIOD

7 days in horizontal vinification tank

BOTTLING DATE

20.12.2022

STEELTANK

3 months in steel tank

OAK

41 months in oak barrels (1st & 2nd passage) from Allier, Tronçais

STOPPER

Amorim ND-TECH Natural Cork

NON-DETECTABLE

**TCA PERFORMANCE*

Guaranteed TCA free

Negative carbon footprint (positive)

SUGAR CONTENT

1,40

ACIDITY CONTENT

6,20

DRY EXTRACT

30,6

ALCOHOL LEVELS

16%

COLOR

Intense ruby red color, deep with clear purple reflections

AROMA

Fruity aroma of good intensity with oak well present, scents of tobacco, cocoa, chocolate, red fruit in syrup and light hint of toast.

TASTE

Dry, warm, full, light hints of vanilla, to the notes of sweet spices, come with a rich and dense palate.

SERVING TEMPERATURE

16 - 18 degrees Celsius

CONSUMPTION WINDOW

2023 - 2040

WINEMAKER

Susanna Galandrin

FOOD PARING

Appetizers with rich and juicy sauces, baked pasta, red meat main courses, grilled meats, mixed cooked meats, braised meats and great for fat and old cheeses.



VINORY®

NIZZA RISERVA

Denominazione di Origine Controllata e Garantita

SALINE

VINTAGE

2019

VINEYARD/CRU

Saline

PLACE

San Marzano Oliveto

GRAPE

Barbera

CLASSIFICATION

Nizza DOCG Riserva

BOTTLES

3924 bottles + 300 magnum bottles

HIGHT ABOVE SEA-LEVEL

200 m

DIRECTION OF THE VINEYARD

South

AVARAGE AGE OF THE VINES

60 years

HARVESTDATE

04.10.2019

FERMENTATION PERIOD

7 days in vertical vinification tank

BOTTLING DATE

21.07.2022

STEELTANK

3 months in steel tank

OAK

31 months in oak botti/barrels (1st & 2nd passage) from Allier, Tronçais

STOPPER

Amorim ND-TECH Natural Cork

NON-DETECTABLE

*TCA PERFORMANCE

Guaranteed TCA free

Negative carbon footprint (positive)

SUGAR CONTENT

1,30

ACIDITY CONTENT

5,48

DRY EXTRACT

30,2

ALCOHOL LEVELS

14,50%

COLOR

A rich, deep red color, inclining to purple.

AROMA

A pleasing aroma of lifted sweet cherry, laced with oak and hints of earth and almond.

TASTE

This wine gives you a juicy, vibrant cherry and blackberry fruit with silky tannins. Long and hedonistic and with plenty of freshness, with savory spice touches on the finish.

SERVING TEMPERATURE

16 - 18 degrees Celsius

CONSUMPTION WINDOW

2023 - 2040

WINEMAKER

Valerio Mondo

FOOD PARING

This powerful wine needs a good piece of meat, preferably a well-marbled entrecote from the grill or stronger game dishes such as deer and reindeer. The acidity in the wine will go perfectly with dishes that have a naturally higher fat content.



VINORY®

BARBARESCO RISERVA

Denominazione di Origine Controllata e Garantita

SAN CRISTOFORO

VINTAGE

2020

VINEYARD/CRU

San Cristoforo

PLACE

Neive

GRAPE

Nebbiolo

CLASSIFICATION

Barbaresco DOCG Riserva

BOTTLES

1433 bottles 75cl

100 Magnum bottles 150cl

HIGHT ABOVE SEA-LEVEL

300 m

DIRECTION OF THE VINEYARD

East

AVERAGE AGE OF THE VINES

1958

HARVESTDATE

02.10.2020

FERMENTATION PERIOD

7 days in vertical vinification tank

BOTTLING DATE

18.08.2023

STEELTANK

3 months in steel tank

OAK

*30 months in 500 liter Tonneaux
French Oak from Klaus Pauscha.*

STOPPER

Amorim ND-TECH Natural Cork

NON-DETECTABLE

**TCA PERFORMANCE*

Guaranteed TCA free

Negative carbon footprint (positive)

SUGAR CONTENT

0,40

ACIDITY CONTENT

6,48

DRY EXTRACT

32,2

ALCOHOL LEVELS

13,5%

COLOR

Light ruby red

AROMA

*Intens and delicate aroma of roses,
perfume and cherries*

TASTE

*The wines gives an amazing and a
powerful bouquet of raspberries, cherry
syrup and lighter notes of anis and
vanilla. A potent and pleasurable
barbaresco*

SERVING TEMPERATURE

16 - 18 degrees Celsius

CONSUMPTION WINDOW

2025 - 2045

WINEMAKER

Fabrizio Ressaia

FOOD PARING

*The San Cristoforo Barbaresco pairs great
with rich and meaty dishes, that feature
earthy and smokey flavors such as venison
stew, braised short ribs, prime rib roast
and meaty pasta dishes.*



VINORY®

BARBARESCO

Denominazione di Origine Controllata e Garantita

SERRAGRILLI

VINTAGE

2020

VINEYARD/CRU

Serragrilli

PLACE

Neive

GRAPE

Nebbiolo

CLASSIFICATION

Barbaresco DOCG Riserva

BOTTLES

3996 bottles 75cl

358 Magnum bottles 150cl

HIGHT ABOVE SEA-LEVEL

240 m

DIRECTION OF THE VINEYARD

East South-East

AVERAGE AGE OF THE VINES

1983 (+2019)

HARVESTDATE

05.10.2020

FERMENTATION PERIOD

7 days in vertical vinification tank

BOTTLING DATE

27.09.2022

STEELTANK

12 months in steel tank

OAK

12 months in 10HL botti from

Botti Gamba,

Frensh Oak Allier.

STOPPER

Amorim ND-TECH Natural Cork

NON-DETECTABLE

*TCA PERFORMANCE

Guaranteed TCA free

Negative carbon footprint (positive)

SUGAR CONTENT

1,16

ACIDITY CONTENT

5,14

DRY EXTRACT

25,4

ALCOHOL LEVELS

14,5%

COLOR

Light ruby red

AROMA

On the nose the wine feels delicate and elegant, with aromas of raspberries, roses, violets and currant.

TASTE

This is an elegant and feminine barbaresco, made in a modern style. The fresh berry taste, makes it refreshing and juicy on the palate. It's present, but not overpowering tannins, makes this barbaresco excellent to enjoy now, but also great for storage for at least 15-20 years.

SERVING TEMPERATURE

16 - 18 degrees Celsius

CONSUMPTION WINDOW

2025 - 2045

WINEMAKER

Claudio Roggero

FOOD PARING

Truffle pasta with generous amounts of parmesan, rib eye steak (or prime rib), braised duck and meat ragu bolognese.

Also, try the classical but amazing combination with just a bit of parmesan along with the wine.



VINORY®

BAROLO

Denominazione di Origine Controllata e Garantita

BRICCO SAN PIETRO

VINTAGE
2021

VINEYARD/CRU
Bricco San Pietro

PLACE
Monforte d'Alba

GRAPE
Nebbiolo

CLASSIFICATION
Barolo DOCG

BOTTLES
3011 bottles 75cl
154 Magnum bottles 150cl

HIGHT ABOVE SEA-LEVEL
470 m

DIRECTION OF THE VINEYARD
East South-East

AVARAGE AGE OF THE VINES
2016

HARVESTDATE
14.10.2021

FERMENTATION PERIOD
7 days in vertical vinification tank

BOTTLING DATE
06.08.2024

STEELTANK
3 months in steel tank

OAK
30 months in Tonneaux
Frensh Oak Allier.

STOPPER
Amorim ND-TECH Natural Cork

NON-DETECTABLE
**TCA PERFORMANCE*

Guaranteed TCA free

Negative carbon footprint (positive)

SUGAR CONTENT
0,39

ACIDITY CONTENT
5,25

DRY EXTRACT
26,4

ALCOHOL LEVELS
14,5%

COLOR
Light ruby red

AROMA
Its intens and complex on the nose. With aromas of dark cherry, plum and blackberry along with floral notes of rose petals and violets.

TASTE
It's full bodied and velvety, with a smooth and elegant mouthfeel. The flavors are consistent with the nose, with aromas of dark fruit, spices and a subtle earthiness.

SERVING TEMPERATURE
16 - 18 degrees Celsius

CONSUMPTION WINDOW
2025 - 2045

WINEMAKER
Lorenzo Olivero

FOOD PARING
San Pietro pairs well with a range of dishes, included roasted meats such as lamb and beef. It is also excellent with rich and hearty pasta dishes, such as mushroom risotto, beef ragu and truffle tagliolini.



VINORY®

BAROLO

Denominazione di Origine Controllata e Garantita

BUSSIA

VINTAGE

2021

VINEYARD/CRU

Bussia

PLACE

Monforte d'Alba

GRAPE

Nebbiolo

CLASSIFICATION

Barolo DOCG

BOTTLES

1613 bottles 75 cl

100 Magnum bottles 150cl

HIGHT ABOVE SEA-LEVEL

435 m

DIRECTION OF THE VINEYARD

South

AVERAGE AGE OF THE VINES

2002

HARVESTDATE

14.10.2021

FERMENTATION PERIOD

7 days in vertical vinification tank

BOTTLING DATE

06.08.2024

STEELTANK

3 months in steel tank

OAK

30 months in Tonneaux

Fresh Oak Allier.

STOPPER

Amorim ND-TECH Natural Cork

NON-DETECTABLE

*TCA PERFORMANCE

Guaranteed TCA free

Negative carbon footprint (positive)

SUGAR CONTENT

0,43

ACIDITY CONTENT

5,37

DRY EXTRACT

26,2

ALCOHOL LEVELS

14,5%

COLOR

Translucent ruby red

AROMA

Concentrated on the nose with aromas like cherries, tobacco and rose hip.

TASTE

Pleasant-tasting cherry fruit palate filled with fine gravelly tannins and a luscious acidity at the end.

SERVING TEMPERATURE

16 - 18 degrees Celsius

CONSUMPTION WINDOW

2025 - 2040

WINEMAKER

Lorenzo Olivero

FOOD PARING

Goes great with vegetarian dishes such as risotto with truffles, gnocch and mushroom pasta dishes. It's also a fantastic match together with roasted duck, veal, rib eye steak and charcuterie.



VINORY®