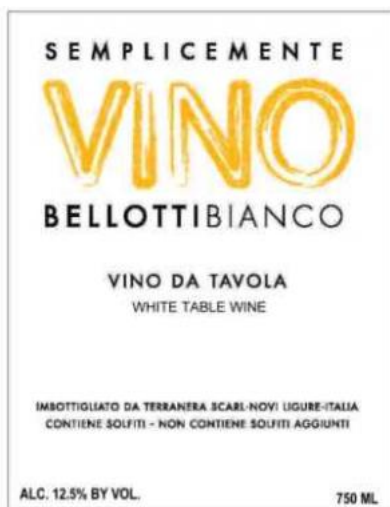


# Cascina degli Ulivi

## Wines

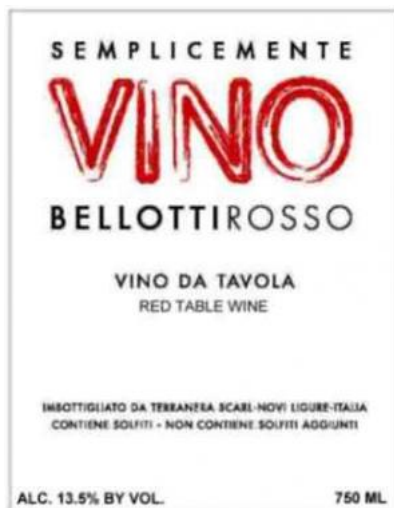


### VdT "Semplicemente Vino" Bianco

**Soil:** Red Clay

**Grape:** Cortese

**Vinification:** Fermented 50% in 11 ton oak vat, 50% in stainless steel. Aged 3-6 months in 11 ton oak vat.

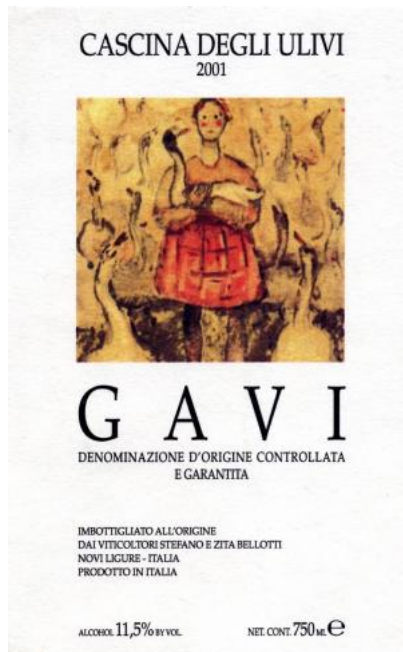


### VdT "Semplicemente Vino" Rosso

**Soil:** Clay

**Grapes:** 80% Barbera, 20% Dolcetto

**Vinification:** Fermented in oak barrels. 3 weeks of skin maceration. Aged in 2.5/3 ton oak barrels for 3-6 months.



**D.O.C.G Gavi**

**Soil:** Red clay

**Grape:** Cortese

**Vines:** Full south exposure.

**Vinification:** fermentation and ageing in big wooden vats until May, then bottle fining.



**D.O.C.G Gavi "Filagnotti"**

**Soil:** Red clay

**Grape:** Cortese

**Vines:** vineyards in the Tassarolo village, with full south-western exposure

**Vinification:** fermentation and ageing in 25,000 litre wooden vats "sur lies" for 11 months.



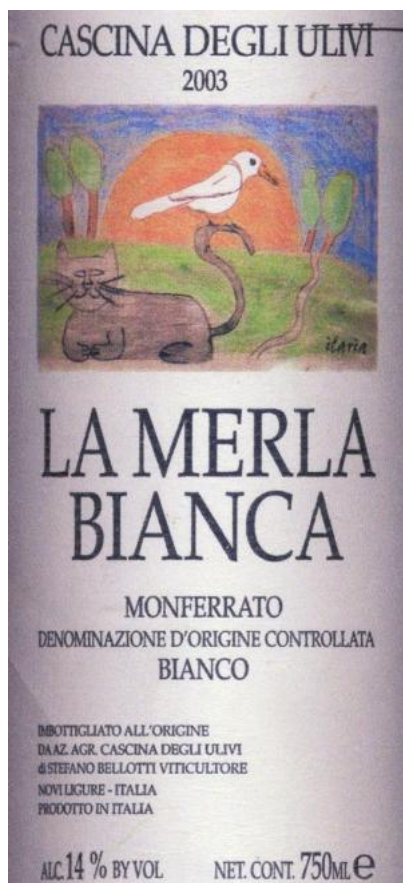
### **D.O.C Monferatto "Montemarino"**

**Soil:** Limestone

**Grape:** Cortese

**Vines:** one of the highest hills of Gavi region, in the village of Tassarolo. At the top of the hill, with southern exposure.

**Vinification:** grapes are harvested when well ripe, macerated for 3 days and fermented then aged in 1500 l. wooden vats "sur lies" for 11 months, or until the next harvest.



### **D.O.C Monferrato "La Merla Bianca":**

**Grapes:** 50% Sauvignon Blanc; 50% Aromatic Traminer

**Vinification:** fermentation and ageing in 500 L French oak barrels.



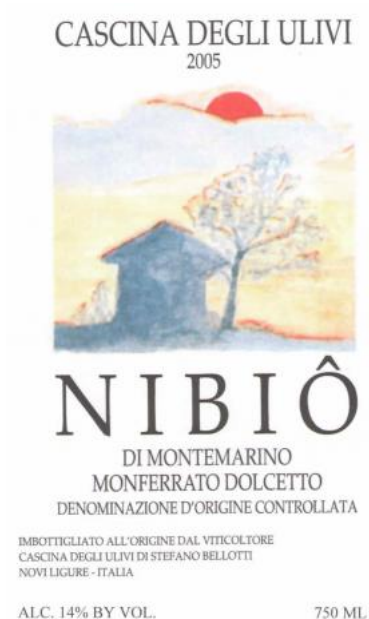
### **D.O.C Monferrato "A Demûa"**

**Soil:** Limestone

**Grapes:** Riesling, Verdea, Bosco, Timorassa, Moscatella

**Vines:** 100-year old vines that are part of the Filagnotti vineyard in Tassarolo, nearby Gavi.

**Vinification:** Fermentation in oak vats with submerged skins for about a month. After that, the must is separated and is put back in its vats, where it will rest on the lees for the rest of the year. No sulphites are added at any point of the vinification or at bottling.

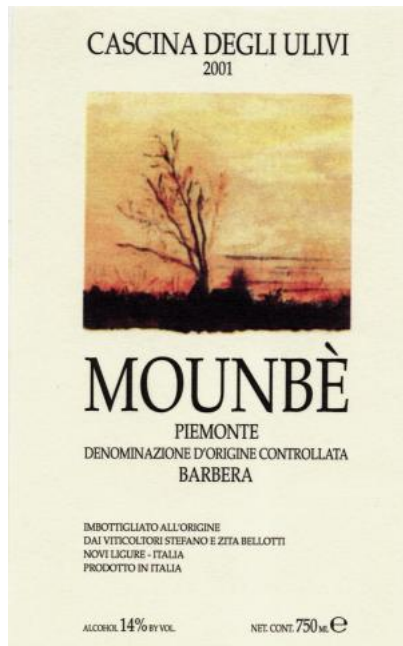


### **D.O.C Monferrato "Nibiô di Montemarino":**

**Soil:** gravelly limestone and clay

**Grape:** red stemmed Dolcetto, which in the local dialect is called Nibiô. This particular variety has been grown here for more than 1000 years and it is even mentioned in the annals of the Republic of Genoa.

**Vinification:** fermentation then 12 months in big wooden vats. 40 days of maceration on the skins.



**D.O.C Barbera di Piedmonte "Mounbè":**

**Soil:** Clay

**Grape:** Barbera

**Vinification:** fermentation in big wooden vats; ageing 7/8 months in big vats, and another 7/8 months in 500 L barrels. 35 days of skin maceration.