TENUTA LA MERIDIANA · ITALY

Barbera d'Asti Superiore Bricco Sereno, 2016

Barbera d'Asti, Piedmont

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Barbera	14%	2016 · 750 ml

STILL, MEDIUM-BODIED

LABEL

Tasting notes

Deep Purple. Intense, with fruity notes reminiscent of cherry, plum and blackberry. Full-bodied, velvety, with balanced acidity, enveloping aftertaste.

About the wine

Tenuta La Meridiana is a family estate founded in 1890 in Montegrosso d'Asti, in the heart of Barbera country. For Bricco Sereno the must is gently pumped over and racked (délestage), completes malolactic fermentation and is then matured in wooden barrels. As a Superiore, it must age at least 14 months, six of them in wood.

Winemaking

MATURATION	Aged for 12-18 months in barrels of 225 lt. After bottling it rests for at least 6 months.

Cellar and service

SERVE AT	16–18 °C
AGEING POTENTIAL	15 years
FOOD PAIRING	This is a great food wine and pairs exceptionally well with venison, mature cheeses, roasts and grilled red meats.

Say it: Tenuta La Meridiana: teh-NOO-tah lah meh-ree-dee-AH-nah; Superiore: soo-peh-RYOH-reh; Barbera d'Asti: bar-BEH-rah DAHS-tee

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TENUTA LA MERIDIANA · ITALY

Barbera d'Asti Le Quattro Terre, 2023

Barbera d'Asti DOCG, Monferrato, Piedmont

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Barbera	12.5–13	2023 · 750 ml

STILL, MEDIUM-BODIED

LABEL

Tasting notes

Ruby red in colour. Fruity with notes of cherry and blackberry.

About the wine

Fermented in stainless steel tanks, at a temperature of about 25-26'C, for 15 days in contact with the skins, it is drained to complete the primary fermentation without grape marc. After completing malolactic fermentation, it continues refinement in stainless steel tanks.

Winemaking

MATURATION	Malolactic and ageing in concrete vats until bottling, usually the spring after harvest

Cellar and service

SERVE AT	12–18 °C
FOOD PAIRING	Ideal with main courses, pairs well with cured meats.

Say it: Tenuta La Meridiana: teh-NOO-tah lah meh-ree-dee-AH-nah; Barbera d'Asti: bar-BEH-rah DAHS-tee

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TENUTA LA MERIDIANA · ITALY

Monferrato Rosso Rivaia, 2017

Monferrato Rosso DOC, Piedmont

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Nebbiolo, Barbera	14.5%	2017 · 750 ml

STILL

LABEL

Tasting notes

Red intense, bright ruby colour. Full beginning taste, silky, balanced, harmonious and persistent. Ethereal, with notes of raspberry, blackberry and spices and a lingering finish.

About the wine

The alcoholic fermentation takes place at a temperature of about 30'C in the early days, for optimum extraction of the anthocyanins, then continues at 28'C until the end, for gentle extraction of the tannins. The malolactic fermentation is carried out before the introduction of wood.

Winemaking

MATURATION

The ageing is carried out half in barrels of 225 litres and half in barrels of 30 hl, for a period of about 36 months, and after bottling it rests for at least 6-9 months.

Cellar and service

SERVE AT

16–18 °C

AGEING POTENTIAL

5+ years

FOOD PAIRING

Excellent with stews, braised meats, game, truffles and aged cheese.

Say it: Tenuta La Meridiana: teh-NOO-tah lah meh-ree-dee-AH-nah; Monferrato Rosso: mon-fer-RAH-to ROS-so

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TENUTA LA MERIDIANA · ITALY

Roero Arneis Tabaria, 2022

Arneis di Roero, Piedmont

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Arneis	14%	2022 · 750 ml

STILL

LABEL

Tasting notes

Straw yellow colour with an intense nose, with wildflowers and white-pulp fruits, on the palate, fruity and refreshing, well rounded with good acidity for a lingering finish.

About the wine

The hand-picked Arneis is split: part is pressed straight away, part has about ten hours of cold skin contact at 10°C. Fermentation runs at 18°C in steel, followed by a short rest on the lees. In Piedmontese dialect 'arnèis' means a little rascal; the grape was close to extinction in the 1970s before Roero revived it.

Winemaking

MATURATION	Refined in stainless steel tanks, on fine lees, for 3 months, with weekly "battonage".

Cellar and service

SERVE AT	7–8 °C
FOOD PAIRING	Good for pairing with shellfish, fish, appetizers and pasta.

Say it: Tenuta La Meridiana: teh-NOO-tah lah meh-ree-dee-AH-nah; Roero Arneis: ro-EH-ro ar-NAYS

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CASTELLARI BERGAGLIO · ITALY

Rovereto Vignavecchia Gavi, 2015

Gavi- Cortese di Gavi, Piedmont

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Cortese	13%	2015 · 750 ml

STILL

LABEL

Tasting notes

Straw yellow. Floral. Hints of apricot, pear, peach, lemon, grapefruit, lime, minerals, and honey. Well structured, balanced with a long finish enticing the need to repeat the experience.

About the wine

The grapes are left to macerate for several hours at a low temperature, followed by light pressing. Fermentation always takes place slowly at a controlled temperature (18-20°C, to maintain the typically rich aromas of the Cortese di Gavi varietal) and lasts for up to 20 days. The wine is bottled in spring and left to age 12 months in bottles before consumption.

Winemaking

MATURATION	In bottle

Cellar and service

SERVE AT	10–12 °C
AGEING POTENTIAL	2 - 5 years
FOOD PAIRING	Very well balanced food wine to be enjoyed with seafood, fish, pasta, cured meats and snacks.

Say it: Castellari Bergaglio: kas-tel-LAH-ree ber-GAH-lyo; Gavi: GAH-vee

DOGLIOTTI 1870 · ITALY

Moscato d'Asti di Erik, 2012

Moscato d'Asti DOCG, Piedmont

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Muscat	6%	2012 · 750 ml

SPARKLING, LIGHT-BODIED

Tasting notes

Brilliant straw yellow colour with light golden reflections on the rim. 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 perfumed combination of musk, sage, white flowers, and yellow fruits, ripe apricot, and vanilla. The mouthfeel is light, refreshing sweetness that is surprising and contrasts perfectly with its strong acidity. it is very persistent and leaves savoury and mineral notes on the palate.

About the wine

After a brief cold maceration, the grapes are pressed and the must begins alcoholic fermentation. Part of it ferments in stainless steel under 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.

Winemaking

MATURATION	18 months in bottle

Cellar and service

SERVE AT	6–8 °C
FOOD PAIRING	Perfect wine as an aperitif or to be enjoyed with snacks, crudités, light meals and even desserts. Very versatile indeed.

Say it: Dogliotti: doh-LYOT-tee; Moscato d'Asti: mos-KAH-to DAHS-tee

ARIONE · ITALY

Bonarda dell'Oltrepo Pavese Frizzante, 2021

Bonarda dell'Oltrepò Pavese DOC, Langhe, Piedmont

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Croatina	12%	2021 · 750 ml

FRIZZANTE

LABEL

Tasting notes

Garnet red with purple nuances. Hints of violets, raspberries and jams. Generous wine that is savoury, rich and lively.

About the wine

Harvesting end of September. Pressing and removal of wooden parts of the bunches, fermentation in big containers at a controlled temperature not over 25'C, in presence of skins and seeds till the complete evolution of the natural sugar of the grapes. Frequently poured-off from October to March to favour the natural decanting of the lees.

Winemaking

MATURATION

The storage in big stainless steel tanks guarantees a correct maturation of the wine. The freshness and effervescence of this wine are the results of the second fermentation in big airtight containers (autoclaves) after the inoculation of selected yeasts. This creates an effervescent, fresh, lively and fruity wine that is pleasing on the palate. Bottling, after sterile filtration, at the cellar temperature from late winter onwards.

Cellar and service

SERVE AT

14–16 °C

FOOD PAIRING

A very versatile wine that pairs well with food. Grilled meats, seafood, Asian cuisine and aged cheese goes best and for the adventurous, try strawberries and chocolates.

Say it: Arione: ah-ree-OH-neh; Bonarda dell'Oltrepò Pavese: bo-NAR-dah del-ol-treh-POH pah-VEH-zeh

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