



THREE GENERATIONS OF WINEMAKING

SBARBATA BRUT ROSÈ

Denominazione di Origine Controllata e Garantita

“Sbarbata” is a fantasy name which is derived from Italian word Sbarbato – a very young guy, still without a beard. We call this wine Sbarbata – like a female, because Barbera is a female grape. This is a very young, light, easy to drink, fruity and passionate wine. We add a little bit of Moscato to add some delicate aromatic tones in this beautiful sparkling wine.

Varietal: 95% Barbera, 5% Moscato

Area of production: vineyards located in Mombaruzzo and Nizza Monferrato (Asti)

Soil composition: Clay

Harvest: October

Wine-making: Soft crushing of grapes. Charmat method of production.

Tasting notes: Elegant rose colour. Fresh aroma in which you can recognize almond, floral scents and wild fruit berries.

Lively and juicy taste, with pleasantly crunchy fruit and intense freshness.

Best served at a temperature of 8-10°C.

Food pairing: Fish-based first courses, vegetables, grilled white meat or fresh cheese. Perfect as aperitif.

Alcohol: 12%



GAVI DI GAVI DOCG

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Gavi di Gavi is considered to be one of the most elegant Italian white wines. Gavi takes its name from the town, which is situated at the centre of the production zone. Despite being more closely linked in style with its neighboring region Liguria, Gavi di Gavi wines are still considered Piedmont's white jewel in the crown. It got DOCG status in the 1998 and its vineyards are mainly found in the hills of the communes in the provincia of Alessandria.

Varietal: 100% Cortese.

Area of production: vineyards located in the municipality of Gavi.

Exposure and altitude: Mainly South, South-West; 250-300 m ASL.

Soil composition: Clay and marl.

Harvest: between the end of September and the beginning of October.

Wine-making: Soft crushing of the grapes. Three weeks fermentation at controlled temperature of 18°C in stainless steel tanks.

Tasting characteristics: Straw-yellow colour with greenish traces. Fresh, fruity refined and highly elegant bouquet.

Dry and light taste, pleasingly fresh and harmonious. A reasonably long-lasting white wine.

Best served at a temperature of 8-10°C.

Food pairing: Excellent partner with any kind of fish, especially with seafood.

Alcohol: 12,5%



CHARDONNAY DOCG

Denominazione di Origine Controllata e Garantita

Chardonnay is the most popular white wine grape grown throughout the world. Yet no matter where Chardonnay is grown, there are some common threads that reveal themselves: apple, pear, honey, lemon and butterscotch. This wine is not oaked, which allows the essence of the Piedmont Chardonnay grape to reveal itself.

Varietal: 100% Chardonnay

Area of production: vineyards located in the municipality of Mombaruzzo (Asti)

Soil composition: Sand and clay

Harvest: from August until September

Wine-making: Soft crushing of grapes. Three weeks fermentation at controlled temperature of 18°C in stainless steel tanks.

Tasting notes: Straw-yellow colour.

Very fruity nose – reach tones of pineapple, golden apple, banana, intense floral aroma of white flowers. Delicate, light fresh and mineral long lasting taste.

Best served at a temperature of 10°C.

Food pairing: Excellent partner especially with white meat, fish and fresh cheese.

Alcohol: 13%



BARBERA D'ASTI

Denominazione di Origine Controllata e Garantita

Barbera d'Asti is very important for me, as my Grandfather Guasti Clemente was one of the pioneers to bottle Barbera grape and bring Barbera wines at the absolutely new high quality level. Also my mother's family winemaking traditions go way back to pioneer Secondo Guasti, who emigrated to California in 1881, taking cuttings of Barbera, which already after decade became the world's largest vineyards of this grape.

Varietal: 100% Barbera d'Asti.

Area of production: Nizza Monferrato town.

Exposure and altitude: South; 300 m ASL.

Soil composition: Calcareous clay marl.

Harvest: Between the second part of September and beginning of October.

Wine-making: Maceration with skin contact with short and soft pumping over the skin cap. Refinement in steel for 6 months.

Tasting characteristics: Dark ruby-red colour, tending to garnet red after aging. Intense, winy and ethereal bouquet.

Dry, full-bodied flavour with a good structure.

Suitable for aging.

Best served at a temperature of 16-18°C.

Food pairing: Different kinds of meat and cheesy pasta, also it goes well with any kind of dishes like first courses, soup, meat and cheese.

Alcohol: 14%



BAROLO DOCG

Denominazione di Origine Controllata e Garantita

World famous for centuries, this noble descendent of the Nebbiolo varietal is historically associated with the Italian Risorgimento. Great names such as those of Marquess Giulia Falletti di Barolo, Count Cavour and the first members of the Savoy Royal family witnessed its birth and contributed to making it great. An austere, generous and age-worthy wine rightly considered to be the pride of the Italian wine-making tradition.

Varietal: Nebbiolo subvariety Lampia, Michet and Rosé.

Area of production: vineyards in Castiglione Falletto, Serralunga d'Alba, Monforte d'Alba, Barolo, Novello, La Morra, Verduno and Grinzane Cavour.

Wine-making: the grapes, harvested when fully ripened, are immediately processed when they reach the cellar. Tumultuous fermentation, which takes place at around 30°C and is followed by submerged cap maceration, lasts for about six weeks according to the traditional method. Immediately after devatting the wine, we create the ideal cellar conditions for a perfect malolactic fermentation.

Maturation and ageing: the wine matures in traditional Slavonian oak barrels of great capacity and is then aged in bottles before being sold. It enjoys an extraordinarily long life.

Tasting characteristics: garnet red in colour with orangey nuances which become gradually more noticeable as the wine ages; aroma is subtle, evolved, intense, pervasive and lingering; a warm, full-bodied, complex, dry and well-balanced taste. Its austere nature is determined by the presence of sweet and complex tannins.

Food pairing: Cheeses like robiolo, grana padano and 'toma'-style cheeses, also any kind of goat and sheep cheese will go well with Barolo. Risotto with porcini, tajarin with truffles.

Alcohol: 13,5%



MOSCATO D'ASTI DOCG

Denominazione di Origine Controllata e Garantita

A sweet aromatic wine was first mentioned in the documents of 17th century. It was the 1st sparkling wine of Asti produced using classical method. Then people like my grandfather Clemente Guasti started to produce it using the Martinotti method and later they also started to produce a more artisanal and natural wine with normal classical cork that is marked with the appellation of Moscato d'Asti DOCG.

Varietal: 100% Moscato d'Asti (Muscat blanc à petits grain): considered the highest quality of all the muscat clones.

Area of production: Mombaruzzo town. Vineyards on UNESCO hills surrounding Laficaia wine resort

Exposure and altitude: South; 450 m ASL.

Soil composition: Limestone, chalk and clay.

Harvest: in the second part of August.

Wine-making: Soft crushing of the grapes. One fermentation at controlled temperature of 18°C in stainless steel tanks and stopped at between 4.5% alcohol to 5.5% alcohol. The finished wine will have a small amount of CO₂ (1.7 atmospheres) so is not considered sparkling.

Tasting characteristics: Straw-yellow colour with greenish reflections. Intense, fresh and fruity, with notes of peach and sage.

Harmonious, the balance of acidity and residual sugar give this wine a very pleasant drinkability.

Best served at a temperature of 8-10°C.

Food pairing: Excellent pairing with pastries, cakes and fresh fruit.

Alcohol: 5%



GRAZIE !!!

