

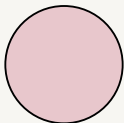
CROTIN 1897

Freisa d'Asti DOC 'Aris'

Pairings: agnolotti, salumi, roast pork,
mushroom dishes



Crotin 1897 is a family estate in Mareto, in the Monferrato hills of Asti. The family champions native Piemonte grapes, farming organically and making wines with an unforced, traditional touch. Aris comes from a one-hectare, south-facing Freisa vineyard at 280 metres. A close relative of Nebbiolo, Freisa combines vivid perfume and bright acidity with surprisingly firm tannin. Aris is juicy yet structured: floral and red-fruited, with savoury olive and herb notes on the finish.



Rose



Tart Cherry



Black Olive



Bitter Herbs

Vinification/Aging: 6-7 days on skins; fermented and aged 10 months in stainless steel

Alcohol: 13.5% Grape: 100% Freisa www.crotin1897.com

TERRE DI SARIZZOLA

Derthona Colli Tortonesi Timorasso DOC

Pairings: vitello tonnato, risotto, roast chicken, aged cheese



Terre di Sarizzola is a family-run farm and winery in Costa Vescovato, in Piemonte's Colli Tortonesi. The estate is rooted in mixed agriculture and has produced wine since the nineteenth century. Its Derthona is made from Timorasso, the once nearly forgotten local white grape revived by a small group of Tortona growers. Naturally concentrated and ageworthy, it offers the weight of a serious white wine while retaining freshness, savoury tension and the stony mineral character for which Derthona is known.



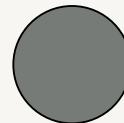
Yellow Peach



Chamomile



Citrus



Flint

Vinification/Aging: Fermented in stainless steel; approximately 12 months in steel

Alcohol: 14% Grape: 100% Timorasso www.terredisarizzola.it

CANTINA MASSARA

Verduno Pelaverga DOC

Pairings: tajarin, carne cruda,
charcuterie, roast poultry



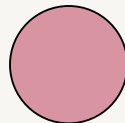
Cantina Massara traces its roots in Verduno to 1850 and the historic Burlotto family. Today the estate is led by Gianluca Burlotto with his sister Claudia and their parents. This rare red is made entirely from Pelaverga Piccolo grown in three Verduno vineyards on chalky, sandy soils. Light in colour but distinctly aromatic, it captures the lifted, perfumed side of the Langhe: fresh red fruit, flowers and the grape's unmistakable white-pepper spice, carried by bright acidity and gentle tannins.



Strawberry



White Pepper



Rose



Fresh Herbs

Vinification/Aging: 8 days on skins below 25 C; fermented and aged in stainless steel

Alcohol: 14% Grape: 100% Pelaverga Piccolo www.cantinamassara.it

IL CHIOSO

Ghemme DOCG

Pairings: braised beef, game, polenta,
medium-aged cheeses



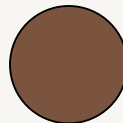
Il Chiosso is the Alto Piemonte estate of the Arlunno and Cambieri families, with vineyards in Gattinara and Ghemme. Its Ghemme comes from the Carella, Rossini and Cavenago sites on a fluvioglacial hill below Monte Rosa. Clay, sand and mineral-rich glacial deposits give the wine an austere, savoury frame. Nebbiolo supplies perfume, acidity and structure, while Vespolina adds spice. Long oak and bottle aging develop a complex, velvety wine with garnet tones and a distinctly northern Piemonte character.



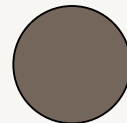
Red Cherry



Plum



Clove



Leather

Vinification/Aging: 12-day fermentation; 3 years in French/Slavonian oak; 6 months bottle

Alcohol: 13% Grapes: Nebbiolo and Vespolina www.ilchiosso.it