

property
wine

*Wine Property
Cantina Fontanile
Nizza Monferrato (AT)
Italy*



Analytical data:

Alcohol content 13 per cent vol., Total acidity 5,40 g/l

Useful notes:

Also in this case the same vine, grown in different areas, produces different kinds of wines. This "Barbera Monferrato" is always made from Barbera grapes, but the grapes are grown in areas with a different microclimate and different soil features, which give a fresher wine, young and ready to drink. It is particularly suitable to produce the "Vivace" typology (vivacious), and is bottled during the "old March moon", according to an ancient Piedmontese tradition. The successive fermentation of the residual sugars and the transformation of malic acid into lactic acid, with the production of carbon dioxide, makes this wine particularly fizzy, and exalts its pleasant and very fruity bouquet.

Food pairings:

You can pair it with all first dishes, or drink it during the whole meal; thanks to its versatility, you can enjoy it in any moment of the day.

Conservation:

Here you have few indications for the proper conservation of this wine: the bottles must be kept horizontally on wooden shelves, because this material muffles strokes and vibrations; they must be kept in the dark, at a constant temperature between 10 and 15°C, with a humidity of about 70-75 per cent, so that the cork does not get dry.

How to serve it:

It should be served cool, at the cellar temperature, 14 - 16 °C.

www.mauriziovalentini.com

info@mauriziovalentini.com

skype : wineproperty

Phone : +336 1626 2398

property
wine

*Wine Property
Cantina Fontanile
Nizza Monferrato (AT)
Italy*



Analytic data:

Alcohol content 13,50 per cent vol. Total acidity 5,80 g/l

Some notes:

To produce Barbera d'Asti Doc the grapes are pressed, then they ferment and soak together with the marc. They ferment at a controlled temperature, with a long maceration. Soon afterwards the malo-lactic fermentation is promoted to obtain a more harmonic wine. The following stage is refinement, whose duration depends on the vintage. The tartaric stabilization happens "naturally" in the winter after the harvest and before the bottling. A light clarification to remove the possible tannins is followed by the sterilized bottling.

Food pairings:

It goes well with unique dishes of Piedmontese cuisine, such as "agnolotti" (fresh pasta) stuffed with braised meat, grilled meat, stewed pheasant and, more in general, with meat dishes with dark sauces, stewed meats, the Piedmontese mixed fried meats (also called "frigia"), matured cheese, dense soups.

Conservation:

These are the rules to conserve this wine correctly: the bottles must be kept laid down on wooden shelves, because this material muffles strokes and vibrations; they must be kept in the dark, at a constant temperature between 10 and 15°C, with a humidity of about 70-75 per cent, so that the cork does not get dry.

How to serve it:

Pour it in a decanter at least two hours before serving it at a temperature of 20 - 22 °C.

www.mauriziovalentini.com

info@mauriziovalentini.com

skype : wineproperty

Phone : +336 1626 2398

(property
wine

*Wine Property
Cantina Fontanile
Nizza Monferrato (AT)
Italy*



Analytic data:

Alcohol content 13,50 per cent vol. Total acidity 5,80 g/l

Some notes:

This wine is produced with grapes coming from vineyards that are more than 50 years old, with a very low yield per hectare. The grapes are picked up in traditional baskets; afterwards they are pressed and the stalks are removed. They ferment at a controlled temperature, with a long maceration. Soon afterwards the malo-lactic fermentation is produced to obtain a more harmonic wine. The following stage is the refinement in oak barrels, whose duration depends on the vintage. The tartaric stabilization happens "naturally" in the winter after the harvest and before the bottling. A light clarification to remove the possible tannins will be followed by the sterilized bottling.

Food pairings:

It goes well with unique dishes of Piedmontese cuisine, such as "agnolotti" (fresh pasta) stuffed with braised meat, grilled meat, stewed pheasant and, more in general, with meat dishes with dark sauces, stewed meats, the Piedmontese "fritto misto" (mixed fried meats), matured cheese, dense soups. It is ideal for the food habits of Middle and Northern European countries.

Conservation:

These are the rules to conserve this wine correctly: the bottles must be kept horizontally on wooden shelves, because this material muffles strokes and vibrations; they must be kept in the darkness, at a constant temperature between 10 and 15°C, with a humidity of about 70-75 per cent, so that the cork does not get dry.

How to serve it:

Pour it in a decanter at least two hours before serving it, at a temperature of 20 - 22 °C.

www.mauriziovalentini.com

info@mauriziovalentini.com

skype : wineproperty

Phone : +336 1626 2398

property
wine

*Wine Property
Cantina Fontanile
Nizza Monferrato (AT)
Italy*



Analytical items:

Alcohol content 6,10 per cent, total alcohol content 13,00 per cent vol., total acidity 5,50 g/l

Some curiosities:

The production of Brachetto d'Acqui Docg Red starts with a pressure of the grapes. The unprocessed must is put in controlled temperature containers to avoid the fermentation; this way, in this short period the must stays in contact with the skins and absorbs all the necessary colour. After this maceration the obtained must is drawn off from the vat, then it is softly pressed. It is refrigerated at zero degrees, to prevent fermentation; afterwards the solid suspended parts are removed, maintaining the temperature around zero degrees until you decide to prepare it for the bottling. At this stage, the must is brought to a temperature of 18°C and the selected yeasts are added. When the must reaches an alcohol content of 5-6 degrees, the fermentation is stopped by refrigeration. The wine is filtered again and undergoes a tartaric stabilization, always cold. Then it can be bottled sterilely.

Food pairings:

Brachetto d'Acqui goes well with desserts and fruit salad, strawberries with cream, peaches, fruit tarts, leavened cakes, "pan di spagna" (sponge-cake), fruit jelly, fried pastry cakes.

Conservation:

The conservation method doesn't need particular attention: it is enough to keep it in dark places, with a constant temperature between 10 and 15 degrees; in order to prevent the cork getting dry, the humidity must be around 70-75 per cent. The bottles must be conserved in horizontal position on wood shelves.

How to serve it:

Serve in little glasses for dessert wines at a temperature of 8-10°C.

www.mauriziovalentini.com

info@mauriziovalentini.com

skype : wineproperty

Phone : +336 1626 2398

(property
wine

*Wine Property
Cantina Fontanile
Nizza Monferrato (AT)
Italy*



Analytical data:

Alcohol 5,10 per cent vol, 12,80 per cent vol. total alcohol content, total acidity 5,50 g/l

Some curiosities:

The production of Brachetto d'Acqui Docg Red starts with a pressure of the grapes. The unprocessed must is put in controlled temperature containers to avoid the fermentation; this way, in this short period the must stays in contact with the skins and absorbs all the necessary colour. After this maceration the obtained must is drawn off from the vat, then it is softly pressed. It is refrigerated at zero degrees, to prevent fermentation; afterwards the solid suspended parts are removed, maintaining the temperature around zero degrees until you decide to prepare it for the bottling. At this stage, the must is brought to a temperature of 18°C and the selected yeasts are added. When the must reaches an alcohol content of 5-6 degrees, the fermentation is stopped by refrigeration. The wine is filtered again and undergoes a tartaric stabilization, always through the cold. Then it can be bottled sterilely.

Food pairings:

Brachetto d'Acqui goes well with desserts and fruit salad, strawberries with cream, peaches, fruit tarts, leavened cakes, "pan di spagna" (sponge-cake), fruit jelly, fried pastry cakes.

Conservation:

The conservation method doesn't need particular attention: it is enough to keep it in dark places, with a constant temperature between 10 and 15 degrees; in order to prevent the cork getting dry, the humidity must be around 70-75 per cent. The bottles must be conserved in horizontal position on wood shelves.

How to serve it:

Serve in little glasses for dessert wines at a temperature of 8-10°C

www.mauriziovalentini.com

info@mauriziovalentini.com

skype : wineproperty

Phone : +336 1626 2398

property
wine

*Wine Property
Cantina Fontanile
Nizza Monferrato (AT)
Italy*



Analytical data:

Alcohol content 12,50 per cent vol. Total acidity 5,25 g/l

Some notes:

The grapes are softly pressed, then they ferment at a controlled temperature. The wine continues its maturation in stainless steel tanks, then it passes to the tartaric cold stabilization. In late spring it is bottled, and afterwards refined in bottle for at least two months.

Food pairings:

It is a particularly important wine, different from the other white wines that must be drunk within one season. It is better with rich fish dishes, but also with winter hot starters.

Conservation:

For a correct conservation of this wine, you must keep the bottles horizontally on wood shelves, to muffle strokes and vibrations. They must be kept in a dark place at a constant temperature between 10 and 15°C; the humidity must be around 70-75 per cent to prevent the cork from getting dry.

How to serve it:

Serve it cool but not cold (about 10°C).

www.mauriziovalentini.com

info@mauriziovalentini.com

skype : wineproperty

Phone : +336 1626 2398

(property
wine

*Wine Property
Cantina Fontanile
Nizza Monferrato (AT)
Italy*



Analytical data:

Alcohol content 12,80 per cent. Total acidity 5,20 g/l

Some notes:

The grapes, partially pressed or uncrushed, is pressed completely with pneumatic presses. The must obtained is refrigerated at zero degrees, to prevent fermentation; then the suspended solid parts are removed, keeping the temperature constant at about zero degrees. Finally, Moscato is produced as follows: the must is brought to a temperature of 18°C and the selected yeasts are added. When the must reaches an alcohol content of 4,5-5,5 degrees, the fermentation is stopped by refrigeration. The wine is filtered again and undergoes a tartaric stabilization, always cold. Then it can be bottled sterilely.

Food pairings:

The best period for drinking it is within one year from the bottling, better in the first months after the harvesting, so that you can enjoy the fragrance of the fruit. It is perfect with baked sweets, light sweets of leaven pastry, above all based on fruit; it accompanies also zabaione (egg yolks and wine custard), panna cotta (creamy white pudding), Piedmontese desserts with cream, panettone (Christmas cake from Milan) and pandoro (Christmas cake from Verona).

Conservation:

There are no particular rules for the conservation of Moscato d'Asti Docg; it is enough to keep the wine in the darkness, making sure that the temperature is constant between 10 and 15°C; to prevent the cork from getting dry, the humidity must be of about 70-75 per cent. The bottles must be kept on wooden shelves in horizontal position.

How to serve it:

Serve in small dessert glasses at a temperature of 8-10°C

www.mauriziovalentini.com

info@mauriziovalentini.com

skype : wineproperty

Phone : +336 1626 2398

(property
wine

*Wine Property
Cantina Fontanile
Nizza Monferrato (AT)
Italy*



Grape variety:
100 per cent Barbera D.O.C.

It is an old Piedmontese recipe, which was first elaborated in the workshops of the spice sellers, the ancient chemists, and it is the result of their great knowledge as regards spices, officinal and aromatic herbs. This elegant meditation wine, results from the blending of Barbera d'Asti D.O.C. and infusions of chinabark of China Calissaia red china, calamus root, clove, cinnamon, alcohol, sugar.

Notes:

The grapes, selected from different plots of land, are harvested starting from the end of September, until the middle of October. After the pressing, they ferment in stainless steel vats at 26-28°C, soaking for 15 days in order to extract aromas and give this Barbera a greater structure. The malo-lactic fermentation happens naturally.

The wine has a 2-year refinement in oak barrels of 16 Hl.

The herbs and the china are left in infusion in alcohol, separately, and the extract obtained are added to Barbera. The blend is put in small European oak casks for approximately six months, in order to reach the right balance among the various components. This wine can be aged for more than 20 years after he bottling.

The wine, with a strong personality and richness, has an intense ruby red colour with light orange taints; the bouquet shows hints of red fruits and is completed by spicy notes and the aromas of the essences. In the palate, the bitter impact of the china is well balanced by the sweetness of the sugar; the succession of the numerous pleasant and long lasting flavours finishes in a slightly bitterish aftertaste.

Food pairings:

Ideal as an aperitif or digestive drink. Pair it with bitter chocolate, chocolate desserts, vanilla ice-cream, Piedmontese hazelnut cake...or try it hot as a "panacea".

www.mauriziovalentini.com
info@mauriziovalentini.com

skype : wineproperty
Phone : +336 1626 2398

property
wine

*Wine Property
Cantina Fontanile
Nizza Monferrato (AT)
Italy*



Analytical data:

Alcohol content 11,5 per cent vol. Total acidity 6,00 g/l

Some notes:

The grapes are softly pressed. They ferment at a controlled temperature. The wine continues its maturation in stainless steel tanks, then it passes to the tartaric cold stabilization. It is bottled in late spring, then it is refined in bottle for at least two months. White wines maintain "primary" aromas, the ones of the grapes they are made from. The "soft pressing" adopted to press these grapes keeps and exalts these characteristics in Cortese del Monferrato; they are even improved by the fermentation with selected yeasts and controlled temperature.

Food pairings:

It is suitable to the whole meal for who prefers white wines. The "Vivace" typology and the low alcohol content make it enjoyable in any moment of the day.

Conservation:

For a correct conservation of this wine, the bottles must be kept horizontally, on wooden shelves, because this material muffles strokes and vibrations; they must be kept in the dark, at a constant temperature between 10 and 15°C, with a humidity of about 70-75 per cent, so that the cork does not get dry.

How to serve it:

It should be served cool but not too cold (8 -10 °C)

www.mauriziovalentini.com

info@mauriziovalentini.com

skype : wineproperty

Phone : +336 1626 2398

property
wine

*Wine Property
Cantina Fontanile
Nizza Monferrato (AT)
Italy*



Analytical data:

Alcohol content 12,60 per cent vol. Total acidity 5,25 g/l

Some notes:

Perhaps the grapes producing this wine are called Dolcetto because they have a sweet and very delicate taste, due to their low acid content. They are one of the first black berry grapes to be harvested in Piedmont. In the production of Dolcetto d'Asti DOC the grapes are pressed, then they ferment and soak with the marc. Afterwards, the must is drawn off and separated from the marc; after the malo-lactic fermentation, which takes place immediately after, the wine is refined and prepared to the sterile bottling.

Food pairings:

Dolcetto d'Asti can be drunk during the whole meal, above all with white meats and chicken, roast or stewed meat.

Conservation:

For a correct conservation of this wine, the bottles must be kept horizontally on wooden shelves, because this material muffles strokes and vibrations; they must be kept in the dark, at a constant temperature between 10 and 15°C, with a humidity of about 70-75 per cent, so that the cork does not get dry.

How to serve it:

To be served at 16° -18° C. If possible, uncork the bottle before you drink the wine, in order to oxygenate it; serve it in a ballon glasses.

www.mauriziovalentini.com

info@mauriziovalentini.com

skype : wineproperty

Phone : +336 1626 2398

(property
wine

*Wine Property
Cantina Fontanile
Nizza Monferrato (AT)
Italy*



Analytical data:

Alcohol content 11,5 per cent vol., Total acidity 6,00 g/l

Some curiosities:

The grapes are softly pressed. They ferment at a controlled temperature. The wine continues its maturation in stainless steel tanks, then it undergoes the tartaric cold stabilization. In late spring it is bottled, then it is refined in bottle for at least two months. White wines have “primary” aromas, the ones of the grapes they are made from. The “soft pressing” adopted to press these grapes maintains and exalts these characteristics, which are even improved by the fermentation with selected yeasts and controlled temperature.

Food pairings:

It is a wine for the whole meal. The “Frizzante” (fizzy) typology and its low alcohol degree make it right for every moment of the day.

Conservation:

For a correct conservation of this wine, you must keep the bottles in an horizontal position in wood shelves to muffle strokes and vibrations. They must be kept in a dark place at a constant temperature between 10 and 15°C, and with the humidity degree around 70-75 per cent so that the cork does not get dry.

How to serve it:

Serve it cool but not cold (8-10°C)

www.mauriziovalentini.com

info@mauriziovalentini.com

skype : wineproperty

Phone : +336 1626 2398

(property
wine

*Wine Property
Cantina Fontanile
Nizza Monferrato (AT)
Italy*



Analytical data:

Alcohol content 12,50 per cent vol., Total acidity 5,30 g/l

Some notes:

The vinification of Freisa d'Asti Doc Dry is made with the solid parts of the grapes, such as skins and seeds, soaking in the must during the fermentation. In this way a part of the substances contained in the marc, anthocyanins and tannins, are extracted. The grapes are pressed and sulphurized, then they pass to the fermentation and maceration phases. At the end the must-wine is drawn off from the vat, to separate the skins and the seeds. This is racked off several times to separate the limpid part from the lees and to eliminate other solid substances. The final phases of the process are the stabilization and the bottling of the wine.

Gastronomic matches:

Freisa d'Asti Doc Dry should be tasted with soups, cooked salami, but it is also perfect during the whole meal; it is wonderful with "bagna cauda" (typical garlic and anchovy sauce to be eaten with vegetables).

Conservation:

There are no particular rules for the conservation of Freisa d'Asti Doc, it is enough to keep this wine in the dark, at a constant temperature between 10 and 15 °C; the humidity must be around 70-75 per cent to prevent the cork from getting dry. The bottles must be conserved in horizontal position on wood shelves.

How to serve it:

Serve it at a temperature of 14-16°C. If possible, uncork the bottle some minutes before serving it in glasses for young red wines.

www.mauriziovalentini.com

info@mauriziovalentini.com

skype : wineproperty

Phone : +336 1626 2398



*Wine Property
Cantina Fontanile
Nizza Monferrato (AT)
Italy*



:: GRAPPA OF BARBERA ::

Package: clear bottle Futura of 500 mL in an elegant white case
Alcohol content: 42 per cent vol.
Marc: Barbera d'Asti selected from the DOC vineyards of the Estate
Colour: crystalline
Bouquet: classic, penetrating, very intense
Taste: firm and unyielding, harmonious, warm and persistent.

:: GRAPPA OF CHARDONNAY ::

Package:
white bottle Futura of 500 mL in an elegant white case
Alcohol content: 42 per cent vol.
Marc: Piemonte DOC Chardonnay, selected from the estate vineyards
Colour: crystalline
Bouquet: young grappa of pure marc from a single grape variety. The careful distillation confers this product a particularly intense and persistent nose. This grappa is characterized by a pleasant and unmistakable aromatic component.
Taste: firm, elegant, supple, clean.

:: GRAPPA OF MOSCATO ::

Package: white 500-mL bottle "Futura" in elegant white case
Alcohol content: 42 per cent vol.
Marc: Moscato d'Asti D.O.C. selected from the estate vineyards
Colour: crystalline.
Bouquet: young Grappa of pure marc from a single grape variety. Intense, aromatic, with a clear hint of the grape.
Taste: elegant, particularly supple, it reminds the sage.

www.mauriziovalentini.com

info@mauriziovalentini.com

skype : wineproperty

Phone : +336 1626 2398

(property
wine

*Wine Property
Cantina Fontanile
Nizza Monferrato (AT)
Italy*



Analytical data:

Alcohol content 12,5 per cent vol. Total acidity 5,60 g/l

Some notes:

It is a typical wine of Asti and Monferrato areas, particular and difficult, both for the producer and for the drinker. The production area of Grignolino includes 35 municipalities in the province of Asti, to the North and to the South of Asti, and it has around 432 hectares of vineyards, where about 650 wineries produce 2 millions bottles per year. For the vinification of Grignolino d'Asti Doc, the solid parts of the grapes, such as skins and seeds, soak in the must during the fermentation. In this way, a part of the substances, anthocyanins and tannins contained in the marc are extracted. The grapes are pressed and sulphurized, then they ferment and soak. At the end, the must-wine is drawn off from the vat, in order to separate the skins and the seeds. It is racked off several times, to separate the limpid part from the lees and to eliminate other possible solid substances. The final phase of the production process consists in the stabilization and the sterile bottling of the wine.

Food pairings:

Grignolino d'Asti Doc goes well with starters, spicy and fat salami; it is perfect with risotto and tagliolini (fresh pasta) in broth, grilled fish with olive oil and aromatic herbs, vegetables cakes or spinach cakes, roast white meats.

Conservation:

There are no particular rules for the conservation of Grignolino d'Asti Doc; it is enough to keep the wine in the dark, making sure that the temperature is constant between 10 and 15°C; in order to prevent the cork from getting dry, the humidity must be of about 70-75 per cent. The bottles must be kept on wooden shelves in horizontal position.

How to serve it:

It should be served in glasses for young red wines, at a temperature of 14-16°C

www.mauriziovalentini.com

info@mauriziovalentini.com

skype : wineproperty

Phone : +336 1626 2398