

WINE CELLAR LIST

Langhe, Monferrato e Valle D'Aosta

Code B 028 • Visit and Tasting

LE ROCHE DEI MANZONI - Monforte

The farm estate Rocche dei Manzoni was built on the site of an ancient 1700 farm surrounded by majestic vineyards. Later it became one of the best wine-growing estates in the Langhe area. At the beginning it was devoted to the production of traditional types of wines such as Dolcetto d'Alba, Barbera d'Alba and Barolo. Later, exploring unknown soil characteristics, wine techniques were experimented to produce new kinds of wine in addition to the existing ones. Fine examples are "Bricco Manzoni", based on the first combination of Nebbiolo and Barbera, and the Valentino Brut "Riserva Elena", a classic sparkling wine made up of Chardonnay and Pinot Nero grapes.

GIGI ROSSO - Castiglione Falletto

The wine cellar Gigi Rosso is located in Castiglione Falletto in the heart of the Barolo area. Here only the grapes from its 4 vineyards are transformed into wine. Each vineyard produces yearly an accurately selected "Cru" in the midst of these estates dedicated to wine-growing in the hilly Langhe. The strong wine tradition and 40 years' experience in the wine cellar are the best guarantee for an excellent wine.

CONTRATTO - Canelli

Passing through the large wrought-iron gate, you enter what has been called an ideal location for "the civilization of wine". Following the tradition of Canelli's ancient streets, the courtyard has been restored with splendid cobblestone paving and perfumed flowerbeds. The gardens precede the intimate cellars, where the wine is born, evolves and becomes great. The Contratto cellars were excavated to a depth of 32 meters, into the heart of the hill overlooking Canelli. In the majestic grandeur of these underground "cathedrals", the legendary "metodo classico" and Casa Contratto have been united for 130 years. The temperature is ideal, the darkness and silence broken only by the steps of the cellar master on the fine gravel floor that keeps humidity under control. Metodo Classico: the only method. After filling, the bottles are laid down in stacks. During its years in the cellar, the wine ferments, acquiring its "perlage" and aromatic complexity. This phase is called "presa di spuma". In the final phase, each bottle is transferred to a "pupitre", symbol of the skill and art that goes into winemaking with the Metodo Classico.



Every day, the bottles are rotated by hand a quarter turn and slanted slightly upward. With frequent tastings, the cellar master waits until his "wards" have reached their peak. This painstaking process causes the wine's natural sediment to deposit in the neck of the bottle. The long, entirely manual procedure continues with "degorgement". With great skill, the cellar master removes the cork from the bottle, and the pressure that has built up expels the sediment. The final phase consists of adding the "liqueur d'expédition": a dose that personalizes the characteristics and style of Casa Contratto Metodo Classico wines.

MARCHESI DI BAROLO - Barolo

In this majestic wine cellar almost all wines from Piedmont are bottled. Recently, the wine cellar has launched on the market some Barolo-crus using the grapes of its own wine yards. The former owner, the Marchesa Giulia Falletti comes from the family who "discovered" the Barolo, and matures through the work and creativity of men.

BATASIOLO - La Morra

The farms are all located within the prized Barolo wine-growing area: Batasiolo, Morino, Cerequio and Brunate in La Morra; Boscareto and the historical Briccolina in Serralunga d'Alba; Bricco di Vergne and Zonchetta in Barolo; Tantesi and Bussia Bofani in Monforte d'Alba. Deciding to give the property a new name, the Dogliani brothers took their inspiration from the vineyard where the estate headquarters are located. Thus it was that the new winery, set amidst the gentle contours of the Batasiolo vineyard, came to be called "Beni di Batasiolo".

The real essence of "Beni di Batasiolo" cannot be understood without admiring the expanses of its vineyards in the finest and most important wine-growing villages of the Langhe. In the old local dialect the word "beni" means a property or estate, and it is this idea of the unbreakable bond existing between the farmer and his vineyard which is encapsulated in the name "Beni di Batasiolo". Batasiolo, the wine cellar which besides having all its vineyards in the heart of the Langhe, a land known above-all for its great reds, produces all the most celebrated wines grown in this region, including Barolo, Barbaresco, Barbera d'Alba Sovrana and Dolcetto d'Alba Bricco di Vergne, as well as great whites such as Moscato d'Asti Bosc d'la Rei, Langhe Chardonnay Morino and Gavi del Comune di Gavi. This magnificent range is completed by the elegant Batasiolo Metodo Classico millésimé and the exclusive Moscato Passito Muscatel Tardì.



Barolo is the emblem of the cellar's production, its real pièce de résistance, and Beni di Batasiolo is proud to present as many as four different Cru grown on the privileged hills of Barolo, Monforte, Serralunga and La Morra: Barolo Bussia Vigneto Bofani, Barolo Boscareto, Barolo Cerequio, Barolo Brunate, and the winner of many awards, Barolo Briccolina.

FONTANAFREDDA - Serralunga D'Alba

In the heart of wine-growing Piedmont – in the hills of the Langhe – Fontanafredda was born: chronicles of the time relate that “by order of 17 June 1858” an area of 138.82 “giornate piemontesi” (approx. 54 hectares) of the property of Roggeri Giacomo, son of Giovanni Battista in Serralunga d’Alba, was registered under the private estate of Vittorio Emanuele II King of Sardinia. The king, who had fallen hopelessly in love with Rosa Vercellana, also known as “La Bela Rusin”, a commoner and daughter of a drum major at his majesty’s service, gave the entire parcel of land to her, making her Countess of Mirafiori and Fontanafredda a year later.

The history of Fontanafredda had begun, but it did not start operating as a business venture until twenty years later, in 1878, thanks to the farsightedness of Emanuele Guerrieri, Count of Mirafiore, son of the king and Bela Rusin, a noble entrepreneur who devoted his life to wine with a very modern approach. The estate’s noble past is still evident at Fontanafredda today in the hunting lodge, hamlet, extensive cellars and vineyards, but it continues to innovate and experiment, perfecting what nature and history have handed down. This is why, in the Langhe, where the landscape is marked by the vines and wines that have linked generations down the years, Fontanafredda continues to stand out as a point of reference: the expression of a wine culture that stems from the land and the vineyard and matures through the work and creativity of men.

PODERI LUIGI EINAUDI - Dogliani

The history of the Poderi (estates) Luigi Einaudi started in 1897, when Luigi Einaudi, still only 23 years old, acquired the farmhouse ‘San Giacomo’ in the burgh of Dogliani surrounded by 40 Piedmontese giornate of vineyards (40 acres). The family Einaudi inherited the passion of continuous improvement of their vineyards. 11 farmhouses in the best position in Dogliani and Barolo, share the total area of the estate that is about 145 hectares, 104 of which are situated in the burgh of Dogliani, 7 in that of Barolo, on the hills of Cannubi and Terlo Vie Nuove, and 3 on the hills of Treiso.



Since its foundation, the Poderi Einaudi has grown by acquiring numerous vineyards, always chosen respecting the rule that a great wine can only come from a great vineyard and great “terroir”; there is a clear example in one of the first acquisitions, the “cru San Luigi” in Dogliani and in one of the most recent, the “cru Cannubi” in Barolo.

CORDERO DI MONTEZEMOLO - La Morra

In the Langhe area, the hills gently rolling towards the Liguria Alps, on the top of a hill overlooking the renowned amphitheater of wines nicknamed "Monfalletto", lies the farm estate Cordero di Montezemolo. The history of Cordero di Montezemolo in the field of wine making dates back to 1937, when Paolo Cordero di Montezemolo presented his first Barolo after many years of research and innovation. In 1981 Paolo's children, Giovanni and Enrico, became owner of the company which they have been running since 1987, when Paolo died. Enrico runs the family own wine yards while Giovanni is responsible for wine production. The wine yards are located near the village La Morra in the district Annunziata which together with Barolo is the most important of the eleven villages of the Barolo area. The wine yards stretching in the area of La Morra are renowned for the production of rich soft wines with violet and raspberry flavours.

CAVALLOTTI - Calamandrana

The wine cellars exist since 1866 and since that time they produce outstanding wine and sparkling wine. It is still in family property and today Patrizia and Giorgio Cavallotti are the ones who administrate the cellars. After visiting the storage room and the ancient cellar itself one gets into the wine cellars within which the sparkling wine is still produced the traditional way which means it ages in barriques.

The visit ends with a treat because after all the seen things one has also to try them.

CAVES DEL ONZE COMMUNES AYMAVILLES - Aosta

Valle d'Aosta is home to the highest vineyards in Europe, where excellent DOC wines are produced.

The municipality of Cave des Onze has a common wine cellar where the grapes from eleven villages located in the middle of Valle d'Aosta on the banks of Dora Baltea are harvested and processed. Members work with passion as real, native craftsmen in vineyards covering around sixty hectares, most of them located on steep slopes, which are difficult to reach and require processing machines.

Thanks to their careful environmental-friendly work grapes ripe perfectly and their juice mirrors the soul of Valle d'Aosta.



With an yearly production of 350 thousands bottles the wine estate boats 13 wines with Controlled Denomination of Origin "Valle d'Aosta".

LA VALDOTAINE SAINT MARCEL - Aosta

La Valdotaïne distillery is located in the village of Saint Marcel, a few kilometers far from Aosta. Here you can learn about the secrets and the production of Italy's own grappa.

You can visit the distillery and taste the grappa.

