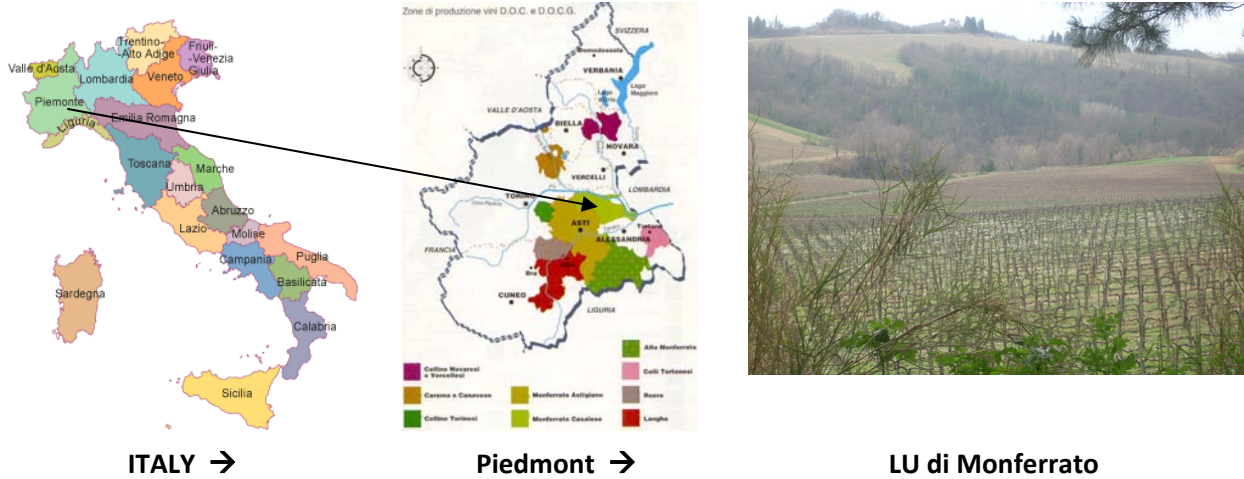
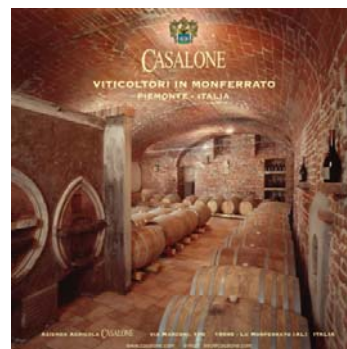


WINERY PRESENTATION



One of the oldest wineries in Monferrato, Casalone started operations officially in 1734 and today is still owned by the same family on the same land. The first bottles of wine that sold in the market in 1776 giving early indications that they were fine wine producers. This makes Casalone one of the top wine experts in dealing with typical grape varieties from Piedmont such as Cortese, Barbera, Freisa, Grignolino and international varieties such as Pinot Noir. They also grow the Monemvasia an old clone of the Greek malvasia imported by the Venetians in XIII Century in Italy. From that grape they make one of the most interesting Passito (dessert wine from withered grapes). Their cellar created in mid 1700 is amazing and works almost entirely by gravity!

THE SOIL, of Monferrato varies a lot depending of the area. Like Alba and Langhe are about Nebbiolo grapes Monferrato is about Barbera. LU (the name comes from old Latin "LV", 55 as Legio 55 was located there) is the highest place of the area and has the characteristic of having a soil rich with limestone and white clay. Casalone owns 2 "bricchi" (that translated is for hills and also cru in slang). The Bricco Santa Maria (Asti DOC) and the Bricco Morlantino (Monferrato DOC). They also have partial ownership of Bricco San Benedetto. The total vineyards extension is of **22 acres** or of about 80 thousands bottles.



THE WINES: They make two whites, Cortese and Monemvasia and several reds of which they master Barbera del Monferrato. We import Barbera Monferrato, Barbera Monferrato Superiore Bricco Morlantino, Barbera di Asti Rubermillo. They make also Pinot Noir (that was brought there in 1860 by Francois Oudart a French winemaker), Grignolino, Freisa (the grandpa of Nebbiolo genetically speaking), Bracchetto and a blend called RUS.



White Wines	
<p>Cortese (vivace): Cortese is the same grape variety of Gavi but with a totally different terroir. In monferrato they make it vivace, slightly fizzy, by a second fermentation in stainless steel tanks.</p>	<p>Tasting profile: Dry and delicate but vibrant this wine has a distinctive spring flowers scents and light tropical fruits and almond aftertaste.</p>
<p>Monemvasia: In the XVIII century Venetians brought to Italy an unknown grape from the Greek Island of Monemvasia: it ended up being a clone of Malvasia, now known as Greek Malvasia. In the Bricco San Benedetto Casalone keeps growing these vines which they make into a very interesting wine. As it is not a variety recognized by the Monferrato DOC this is a table wine... (Piedmont does not have an IGT system by the way and is the only region in Italy that does not</p>	<p>Tasting profile: Monemvasia has a full and persistent aroma of peaches and roses. Perfect with appetizers, fish, pasta.</p>

Red Wines	
<p>Barbera del Monferrato: This ruby wine exalts the flavor of Barberas; it comes from the Morlantino hill sides and is fermented in stainless steel and concrete with no oak.</p>	<p>Tasting profile: An intense nose of raspberries welcomes you. The taste is dry but refreshing of strawberries and raspberries; it is an ideal companion with barbecues, Italian cuisine or for every relaxing moment.</p>
<p>Bricco Morlantino Barbera Superiore del Monferrato: this barbera (in the past they use to make it by adding some freisa too) comes from the top of the hill of Morlantino, the "Bricco". It ages in big, untoasted French Casks for one year and then 6 months in the bottle for fining.</p>	<p>Tasting profile: Perfectly balanced being delicate but deep in flavor with red fruits flavors and spices with a smooth finish.</p>
<p>Fandámat Pinot Nero: Fandamat in Piedmontese slang is a mischievous, naughty child, a double trouble one - and that is in fact the Pinot Noir grape. Grown in Clayey-calcareous soils of Bricco Santa Maria vineyard this pinot noir gets special treatment on the vines as well in the vineyard. The maceration is on skins for about 12 days at low temperature so as to preserve the delicate fragrances and then aged for 15 months in oak.</p>	<p>Tasting profile: The wine has a delicate and persistent flavor, with traces of black currant, sweet violet, tobacco and liquorices. Perfect match is with red meat particularly if roasted and braised, mushrooms and seasoned cheeses.</p>
<p>RUS: RUS is a blend of Barbera 40%, Merlot 30%, Pinot Noir 30%. The three varieties are oak aged separately for 15 months before being assembled.</p>	<p>Tasting profile: The wine has a fine structure with black fruits and spices in a long classy finish. It can be enjoyed by itself as well as with dishes such as a truffle risotto, a good steak or cheeses.</p>
<p>Rubermillo Barbera di Asti Superiore: Rubermillo's barbera comes from the heart of Bricco Santa Maria. The best grapes are selected and hand picked. After 12 days of fermentation with continuous délestages and rémontages and one year in French oak the wine is finally bottled.</p>	<p>Tasting profile: A deep ruby red color, spicy with hints wild berries. Perfect with main courses particularly with meat, mushrooms, truffles.</p>



<p>La Capletta Grignolino: Grignolino is an old Piedmont grape variety; the name refers to “grignole”, which in their dialect means a grape with a lot of pips (or seeds). Difficult to cultivate it produces an original, unpredictable wine which is widely appreciated.</p>	<p>Tasting profile: It shows a pale ruby red color, delicate in the nose with notes of fruit and brushwood often accompanied by characteristic scents of white pepper. It is austere and refined on the palate, dry with a characteristic presence of tannins and a pleasantly bitter aftertaste. Gambero Rosso 2008 Guide defines this wine: “a masterpiece of balance.</p>
<p>La Bricca Freisa: Freisa is an indigenous variety related to nebbiolo apparently it can be called the grandpa of nebbiolo grape. Always grown in Monferrato the variety is quite acidic and tannic. The traditional way to make it is the vivace one: it means there is some fizzy due to a second fermentation in tanks.</p>	<p>Tasting profile: The wine is a ruby red with purple hues; a distinct violet nose comes from the glass, a taste of red and black currants with round tannins and lively acidity. Goes well with cheeses, charcuteries, minestrone soups or by itself as an aperitif.</p>
<p>Mariposa, Bracchetto: Mariposa is made of Bracchetto grape. This wine is made in the traditional way so is not too sweet and is not too bubbly. Historically it was the beverage of the farmers out in the field a little bit of sugar a little bit of alcohol were giving energy and at the same time it was refreshing.</p>	<p>Tasting profile: Its distinctive rose leaf color and wild roses scent is completed by a delicate but vivid taste of roses and raspberries. Excellent with chocolate desserts or as a refreshing appetizer wine with charcuteries.</p>

Notes:
