

Viotti

Viozzi



SISTEMA QUALITA'
NAZIONALE PRODUZIONE
INTEGRATA

OUR PHILOSOPHY OF LIFE AND WORK

Our Company carries on, with firm belief, the idea that an high quality wine can be obtained only from a careful and scrupulous workmanship in the vineyards. Each work is made from us with care and respect for nature and people.

For this reason after many years of meticulous work, we received the SQNPI certification that guarantees the application of pest management procedures.

Our wines are simple and natural because:

- Our vineyards are cultivated without using chemical substances, fertilizers, pesticides or other products that could interfere with the vegetative cycle of the grapevine or with the grapes maturation
- In our vineyards we banish the use of weedkillers
- We follow the guideline above "pest management" (restricting the use of fungicides only to strictly necessary cases)
- We use only natural fertilizer (manure)
- During alcoholic fermentation we do not use external yeast but only our "native yeast" to whom we follow a natural malolactic fermentation
- We do not press the marc so we can obtain the highest quality from our grapes
- Our wines are neither filtered nor clarified. We banish the use of chemical substances which could modify the colour or the body of the wine. This can ensure that our wines, especially structured and aged red wines, can present a tartaric precipitation, which neither alters nor modifies the structure and flavor of the wine, but is synonymous of naturalness of the wine produced.
- We use only a minimum quantity of sulphites: the sulfur level that we use is below the limit allowed by Italian law.

Simply, from generation to generation our Family handed down the most important values and art to work in the vineyards and to obtain high quality wines.

Because we think that the surrounding, the territory and the human race have to be firstly protected.

Our aim is to continue operating in the respect of these values and to hand down them to the future generation.

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PIEMONTE DOC ALBAROSSA

TECHNICAL INFORMATION:

GRAPES: 100% ALBAROSSA

ALTITUDE: 380 MT. SLM

SOIL : CHALKY - MARNEOUS

TRAINING SYSTEM: TRADIOTIONAL GUYOT

HARVEST METHOD: BY HAND , PRECEDED BY THINNING TO HIGH QUALITY OF THE PRODUCTION

ALCOHOL: 14% VOL.

VINIFICATION: AFTER A SOFT PRESSING, IT FERMENTS IN STEEL TANK AT CONTROL TEMPERATURE AND REMAINED HERE UNTIL THE END OF FERMENTATION. AFTER ABOUT FIVE MONTHS, AFTER SPECIAL TRANSFERS, THE WINE IS ARRANGED FOR AT LEAST A YEAR IN LARGE 25 HL BARRELS OF FINE GRAIN "ALLIER" WOOD TO GIVE ROUNDNESS AND ELEGANCE TO THE WINE. REFINING OF MINIMUM TWO YEARS IN BOTTLE FOLLOWS.

TIME CONSUMPTION: EXCELLENT UP TO 10/15 YEARS IF KEPT IN GOOD CONDITION.

ORGANOLEPTIC DATA:

COLOUR: INTENSE RUBY RED WITH INTENSE PURPLE TRIM

SMELL: HINTS OF RIPE DARK FRUIT (PLUMS, BLACKBERRIES, BLUEBERRIES) RESINOUS NOTE

TASTE: WELL STRUCTURED, FULL, HARMONIOUS AND TASTY WINE. POWERFUL AND ENVELOPING, WITH A WELL-BALANCED TANNIN. FRESHNESS DISTINGUISHES THIS WINE, DESPITE THE PASSING OF THE YEARS.

SERVICE TEMPERATURE: 18-20° C ; WHERE POSSIBLE SERVE THE WINE IN DECANTER.

RECCOMENDEDPIRINGS: FIRST DISHES BASED ON MEAT, TRUFFLE, RED MEAT AND CHEESE

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BARBERA D'ASTI DOCG "CA NOVA"

TECHNICAL DATA:

GRAPE: 100% BARBERA

ALTITUDE: 380 MT. SLM

SOIL: CHALKY MARNEOUS

TRAINING SYSTEM: TRADITIONAL GUYOT

HARVEST METHOD: BY HAND , PRECEDED BY THINNING TO HIGH QUALITY OF THE PRODUCTION

ALCOHOL: 13,5% VOL.

VINIFICATION: AFTER A SOFT PRESSING, IT FERMENTS IN STEEL TANK AT CONTROLLED TEMPERATURE AND REMAINS HERE UNTIL THE END OF FERMENTATION. AFTER ABOUT FIVE MONTHS, AFTER SPECIAL TRANSFERS, TEH WINE IS PUT INTO THE BOTTLE AND REMAINS HERE TO REFINE FOR AT LEAST A YEAR.

TIME CONSUMPTION: EXCELLENT UP TO 8/10 YEARS IF KEPT IN GOOD CONDITION

ORGANOLEPTIC DATA:

COLOUR: INTENSE RUBY RED COLOUR

SMELL: VINOUS, INTENSE, WITH CLEAR HINT OF RED FRUITS AMONG WHICH CHERRY STANDS OUT

TASTE: DRY, VELVETY AND HARMONIOUS

SERVICE TEMPERATURE: 18-20° C

RECCOMENDED PAIRINGS: FIRST COURSES BASED ON MEAT, TRUFFLES, RED MEAT, CHEESES AND VEGETABLES

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NIZZA RISERVA DOCG

TECHNICAL DATA:

GRAPE: 100% BARBERA

VINTAGE: 2019

SOIL: CHALKY MARNEOUS

VINEYARD EXPOSURE: SOUTH

VINEYARD ALTITUDE: 380 MT. SLM

HARVEST METHOD: BY HAND PRECEDED BY THINNING TO HIGH QUALITY OF THE PRODUCTION

ALCOHOL: 14% VOL.

VINIFICATION: IN STEEL TANKS, 10/12 DAYS OF MACERATION IN CONTACT WITH THE PEELS AND SOFT WETTING OF THE CAP WITH THE "SHOWER" SYSTEM. INITIAL TEMPERATURES OF 30° WHICH THEN DESCEND TO 27°. MALOLACTIC FERMENTATION IN STEEL.

AGING: MINIMUM 18 MONTHS. 12 MONTHS IN LARGE BARRELS BEFORE AGING IN BOTTLE.

TIME CONSUMPTION: EXCELLENT UP TO 15/20 YEARS IF KEPT IN GOOD CONDITION

ORGANOLEPTIC DATA:

COLOUR: INTENSE RUBY RED COLOUR

SCENT: CLEAR AND ELEGANT, RED FRUIT, RIPE CHERRY, RASPBERRY AND SWEET TOBACCO NOTES.

TASTE: LARGE, STRUCTURED, FRESH SOFTNESS AND ROUNDNESS. THE FINAL PLEASANTLY SAPID.

RECCOMENDED PAIRINGS: CURED MEATS, FILLED PASTA, RED MEAT

SERVICE TEMPERATURE: 16-18° C WHERE POSSIBLE SERVE THE WINE IN DECANTER.

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VINO ROSATO "MUNFERIE"

TECHNICAL DATA:

GRAPE: 100% ALBAROSSA

ALTITUDE: 380 MT. SLM

TERRENO: CHALKY MARNEOUS

TRAINING : TRADITIONAL GUYOT

HARVEST METHOD: BY HAND, PRECEDED BY THINNING TO HIGH QUALITY OF THE PRODUCTION

ALCOHOL: 13,5% VOL.

VINIFICATION: VINIFICATED IN WHITE. THE SOFT PRESSING OF THE GRAPES FOLLOWS THE STATIC CLARIFICATION OF THE MUST, SUBJECTED EXCLUSIVELY TO FERMENTATION AT A CONTROLLED TEMPERATURE.

TIME CONSUMPTION: EXCELLENT UP TO 1 YEAR IF STORED PROPERLY

ORGANOLEPTIC DATA:

COLOUR: CHERRY PINK COLOUR

SCENT: DELICATE HINTS OF STRAWBERRY AND CHERRY

TASTE: FRESH WITH GOOD ACIDITY

SERVICE TEMPERATURE: 7-10° C

RECCOMENDED PAIRINGS: APERITIFS, APPETIZERS, WHITE MEAT AND FISH

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VINO ROSSO "AUTIGNAN"

TECHNICAL DATA:

GRAPE: 100% BRACHETTO

ALTITUDE: 380 MT. SLM

TERRENO: CHALKY MARNEOUS

TRAINING SYSTEM: BY HAND PRECEDED BY THINNING TO HIGH QUALITY OF THE PRODUCTION

HARVEST METHOD:

ALCOHOL: 13,5%VOL.

VINIFICATION: AFTER A SOFT PRESSING, IT FERMENTS IN STEEL TANK AT A CONTROLLED TEMPERATURE AND REMAINS THERE UNTIL THE END OF FERMENTATION. ONCE THE FERMENTATION IS COMPLETED, IT IS SEPARATED FROM THE MARC AND IT REMAINS IN A STEEL TANK, SUBJECTED TO TRANSFERS, WAITING TO BE BOTTLED IN THE MONTH OF JUNE.

TIME CONSUMPTION: EXCELLENT UP TO 5/8 YEARS IF KEPT IN GOOD CONDITION

DATI ORGANOLETTICI:

COLOUR: INTENSE RUBY RED COLOUR

SCENT: FRUITY, FLORAL, DELICATE HINT OF ROSE AND PLEASANT SPICY HINTS.

TASTE: DRY, ELEGANT, LONG AND PERSISTENT.

SERVICE TEMPERATURE: 14-16° C , VERY PLEASANT ALSO SERVED FRESH AT 8-10° C

RECCOMENDED PAIRINGS: FIRST COURSES BASED ON VEGETABLES OR WHITE MEAT, SHELLFISH, SPICY DISHES.

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ALTA LANGA DOCG "LÙ"

TECHNICAL DATA:

GRAPE: 60% PINOT NERO 40% CHARDONNAY

HARVEST METHOD: BY HAND PRECEDED BY THINNING TO HIGH QUALITY OF THE PRODUCTION

ALCOHOL: 12,5% VOL.

VINIFICATION: VINIFICATED IN WHITE. THE SOFT PRESSING OF THE GRAPES FOLLOWS THE STATIC CLARIFICATION OF THE MUST, SUBJECTED EXCLUSIVELY TO FERMENTATION AT A CONTROLLED TEMPERATURE.

BOTTLE FERMENTATION: FERMENTATION TAKES PLACE IN THE BOTTLE ACCORDING TO THE CLASSIC METHOD. WITH PERMANENCE ON THE YEASTS FROM A MINIMUM OF 30 MONTHS TO A MAXIMUM OF 120 MONTHS. FURTHER AGING IN THE BOTTLE FOLLOWS. (RESIDUAL SUGAR 7 GR/L)

ORGANOLEPTIC DATA:

COLOUR: LIGHT STRAW YELLOW COLOUR

SMELL: INTENSE AND FRAGRANT WITH HINTS REMEMBERING YEAST AND VANILLA.

TASTE: WELL STRUCTURED WINE, FULL, SLIGHTLY SOUR, HARMONIOUS, SAPID WITH A BITTER BASE.

BUBBLY: FINE AND VERY PERSISTENT PERLAGE.

SERVICE TEMPERATURE: KEEP FRESH AND SERVE AT 7 – 10 °C

RECCOMENDED PAIRINGS: APERITIFS, APPETIZERS, FISH, WHITE MEAT, DESSERTS. ALSO IDEAL FOR ALL MEALS FOR THOSE WHO LOVE SPARKLING.

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ALTA LANGA ROSE' DOCG "MATI"

TECHNICAL DATA:

GRAPE: 100% PINOT NERO

HARVEST METHOD: BY HAND PRECEDED BY THINNING TO HIGH QUALITY OF THE PRODUCTION

ALCOHOL: 12,5% VOL.

VINIFICATION: VINIFICATED IN WHITE. THE SOFT PRESSING OF THE GRAPES FOLLOWS THE STATIC CLARIFICATION OF THE MUST, SUBJECTED EXCLUSIVELY TO FERMENTATION AT A CONTROLLED TEMPERATURE.

BOTTLE FERMENTATION: FERMENTATION TAKES PLACE IN THE BOTTLE ACCORDING TO THE CLASSIC METHOD. WITH PERMANENCE ON THE YEASTS FROM A MINIMUM OF 30 MONTHS TO A MAXIMUM OF 120 MONTHS. FURTHER AGING IN THE BOTTLE FOLLOWS. (RESIDUAL SUGAR 7 GR/L)

ORGANOLEPTIC DATA:

COLOUR: LIGHT PINK

SMELL: INTENSE AND ENVELOPING WITH HINTS OF CITRUS PEEL AND NOTES OF ROSE AND VANILLA.

TASTE: IN THE MOUTH IT IS WELL STRUCTURED, FULL AND SOFT

BUBBLY: FINE AND VERY PERSISTENT PERLAGE.

SERVICE TEMPERATURE: KEEP FRESH AND SERVE AT 7 – 10 °C

RECCOMENDED PAIRINGS: IDEAL FOR APERITIFS, ALSO PERFECT WITH WHITE MEAT AND FISH-BASED DISHES.

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SPUMANTE METODO CLASSICO DI ALBAROSSA

TECHNICAL DATA:

GRAPE: 100% ALBAROSSA

HARVEST METHOD: BY HAND PRECEDED BY THINNING TO HIGH QUALITY OF THE PRODUCTION

ALCOHOL: 12,5% VOL.

BOTTLE FERMENTATION: FERMENTATION TAKES PLACE IN THE BOTTLE ACCORDING TO THE CLASSIC METHOD. WITH PERMANENCE ON THE YEASTS FROM A MINIMUM OF 30 MONTHS TO A MAXIMUM OF 72 MONTHS. FURTHER AGING IN THE BOTTLE FOLLOWS. (RESIDUAL SUGAR 5 GR/L)

ORGANOLEPTIC DATA:

COLOUR: LIGHT CHERRY RED COLOUR

SMELL: INTENSE AND ENVELOPING WITH HINTS OF RIPE RED FRUITS

TASTE: IN THE MOUTH IS WELL STRUCTURED, FULL AND SOFT.

BUBBLY: FINE AND VERY PERSISTENT PERLAGE.

SERVICE TEMPERATURE: KEEP FRESH AND SERVE AT 7 – 10 °C

RECCOMENDED PAIRINGS: IDEAL FOR APERITIFS, PERFECT COMBINED WITH FISH AND BOTH WHITE AND RED MEAT.