



CASALONE
VITICOLTORI

“Vinification is an art that required love”

This was the opinion of Petrus Hieronymus Casalone when in 1734 he left Switzerland and arrived at Lu Monferrato to work as a colon and viticulturist in Marquises Millo’s estate. Since then, for about three hundred years this opinion has been handed down unchanged from one generation to another and it has become the inspiring principle of the family, remaining faithful to a centuries-old tradition without forgoing the benefits supplied by modern technology.

Casalone currently has 10 hectares of grapes planted on Bricco Santa Maria and Bricco Morlantino, two hills facing in front of Lu Monferrato, where the clay-calcareous soils allow vines to find the ideal conditions to express all its own quality potential. Winemaking has been handed down to Simone, the youngest member of the family.



**BARBERA
BRICCO SANTA MARIA**

Barbera del Monferrato

it is believed that Barbera vines originated along the hills of Monferrato, northwest part of Piedmont, The first official mention was in 1798 in a list of Piedmontese grape varieties.

Stylistically, Barbera from this part of Piedmont produces lighter and more aromatic type of wine with plenty of layers and character.

Barbera vinified in ancient masonry tanks (year of construction 1932).

Winemaking technique:

Crushing-destemming, maceration on the skins for about 10 days

Aging:

From six months to a year in the tank

Tasting notes:

Ruby red wine, with a delicate and dry taste, fresh and fragrant.

Fragrance: wide, deep, with traces of red ripe fruits.

Taste: good structure with a long lasting after-taste.

Serving temperature: 16-18 °C.