

CAUDRINA

Castiglione Tinella, Piemonte, Italy



ABOUT THE PRODUCER

Founded in the 1940s in Castiglione Tinella, Azienda Agricola Caudrina lies at the heart of the Moscato grape region, nestled between Langa and Monferrato. Initially, Redento, father of current owner Romano Dogliotti, sold pressed must to local sparkling wine producers. The winery's transformation began in the late 1970s when Romano started crafting and bottling his own Moscato wine using grapes from their top vineyards. Supported by his wife Bruna and their sons Marco, Alessandro, and Sergio, the family continues to produce acclaimed Moscato d'Asti and artisanal Asti Spumante in small batches to ensure freshness.

Read more – www.caudrina.it/en



IN THE VINEYARD

ORGANIC BIODYNAMIC PRACTICES

The winery is sustainable, utilizing organic practices in their vineyards

TOTAL AREA UNDER VINE

30 Hectares

LOCATION OF VINEYARDS

Castiglione Tinella, Castagnole delle Lanze, Nizza Monferrato

SOIL DETAILS

Marl, limestone and sand

GRAPES

Moscato, Barbera, Nebbiolo, Chardonnay



IN THE CELLAR

WINEMAKER

Alessandro Dogliotti

YEAST UTILIZED

Selected yeasts

FILTRATION STABILIZATION

All wines undergo cold stabilization, sweet wines are also microfiltered for added clarity and stability.

FERMENTATION & AGING VESSELS

Temperature controlled fermentation in stainless steel



ADDITIONAL NOTES

WINEMAKING STYLE

Using temperature-controlled fermentation in stainless steel, each wine is crafted to reflect the vibrant character of its grapes. With an average production of 200,000 bottles per year, Caudrina combines innovation and tradition to deliver wines that capture the essence of their terroir.

WINES PRODUCED

Asti Spumante La Selvatica, Moscato d'Asti La Caudrina, Moscato d'Asti La Galeisa, Spumante Brut Lunatica, Chardonnay Mej, Barbera frizzante La Guerriera, Barbera d'Asti La Solista, Nizza Monteverene, Monferrato Nebbiolo Sfacciato

TOTAL PRODUCTION

Depending on the vintage, roughly 200,000 bottles are produced each year

