



BAROLO DOCG

Appellation: Barolo docg

Varietal: Nebbiolo

Area of production: La Morra, Castiglione Falletto, Serralunga d'Alba, Barolo

Bottles produced: 10.000

Age of the vines: from 20 to 30 years

Soil composition: various

Exposure: south, south-east

Vinification: maceration on the skins for approx. 4/5 days in rotary fermenters with temperature control, ageing in French barrique for 24 months

Color: very intense ruby red with garnet reflections

Nose: fresh scents of small red fruits, raspberry, redcurrant and wild roses that evolve into licorice and spice notes

Taste: warm, elegant, persistent with a long finish, soft tannins

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Barolo DOCG *Cannubi*

Barolo DOCG *Unoperuno*

Barolo Riserva DOCG *Cerretta Vigna Bricco*

Barolo DOCG *Brunate*

Langhe Rosso DOG *Larigi*

Langhe Rosso DOG *Giàrborina*

Langhe Rosso DOG *La Villa*

Red Wine *L' Insieme*

Dolcetto d'Alba DOC

Barbera d'Alba DOC

Langhe Nebbiolo DOC



AZIENDA AGRICOLA ELIO ALTARE DI SILVIA ALTARE

Frazione Annunziata 51, 12064 La Morra (CN) ITALY, LAT 44° 38' 23" N - LONG 7° 56' 55" E

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BAROLO DOCG ARBORINA

Appellation: Barolo docg

Varietal: Nebbiolo

Area of production: La Morra

Bottles produced: 4.000 / 5.000

Age of the vines: one parcel planted in 1948 by grandpa Giovanni, one planted in 1989

Soil composition: marna stone with clay and sand

Exposure: south, south-east

Vinification: Maceration on the skins for approx. 4/5 days in rotary fermenters with temperature control , ageing in French barrique for 24 months

Color: very intense ruby red with garnet reflections

Nose: Fresh nose , rose petals, flowers, ethereal, light, sweet

Taste: warm and elegant, with smooth but intense tannins

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BAROLO DOCG CANNUBI

Wine name: Barolo docg

Varietal: Nebbiolo

Area of production: Barolo

Bottles produced: 1.200 / 1.500

Age of the vines: about 30 years old

Soil composition: marna with clay and sand

Exposition: south

Vinification: Maceration on the skins for approx. 4/5 days in rotary fermentors with temperature control , ageing in French barriques for 24 months

Colour: light ruby red with garnet reflections

Taste: warm and elegant, smooth soft silky tannins

Nose : Fresh to the nose with fresh fruits; rose petals and flowers

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BAROLO DOCG UNOPERUNO

Wine name: Barolo docg

Varietal: Nebbiolo

Area of production: a blend of grapes from all our vineyards

Bottles produced: 1.200

Soil composition: marna with clay and sand

Exposition: south, south-east

Vinification: with this new project, we have been hand-destemming the berries literally “one by one”. We are looking for the purity of the fruit of nebbiolo, making sure there are no stems, no leaves, and no ugly berries left in the maceration.

Colour: light ruby red with garnet reflections

Taste: warm and elegant, smooth soft silky tannins

Nose : fresh to the nose with fresh fruits; rose petals and flowers

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BAROLO RISERVA DOCG CERRETTA VIGNA BRICCO

Appellation: Barolo docg

Varietal: Nebbiolo

Area of production: Serralunga d'Alba

Bottles produced: 4.000 / 5.000

Age of the vines: 20 years old

Soil composition: sandstone, limestone and chalk

Exposure: south, south-east, south- west

Vinification: maceration on the skins for approx. 4/5 days in rotary fermenters with temperature control , ageing in French barrique for 24 months

Color: very intense ruby red with garnet reflections

Nose: fresh to the nose with mature fruits, spicy, tobacco, darker fruits, and licorice

Taste: warm and elegant, with minty and spicy notes

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LANGHE ROSSO DOC LARIGI

Appellation: Langhe doc

Varietal: Barbera

Area of production: La Morra

Bottles produced: 1.500 / 2.000

Age of the vines: planted in 1948

Soil composition: clay and sand

Exposure: south, south-east

Vinification: maceration on the skins for approx. 3 / 4 days in rotary fermenters with temperature control, ageing in new French barrique for 18 months

Color: very dense purple red

Nose: intense small red fruits, very persistent

Taste: warm, soft, intense, with silky tannins, pleasantly acidity, red berries

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LANGHE ROSSO DOC GIÀRBORINA

Appellation: Langhe doc

Varietal: Nebbiolo

Area of production: La Morra

Bottles produced: 1.500 / 2.000

Age of the vines: one parcel planted in 1948, one planted in 1989

Soil composition: clay and sand

Exposure: south, south-east

Vinification: maceration on the skins for approx. 3 / 4 days in rotary fermenters with temperature control , ageing in new French barrique for 18 months

Color: ruby red, with garnet reflections

Nose: intense balsamic nose, aromas of little red fruits, rose petals

Taste: fresh, with aromas of little red fruits, raspberry, equilibrated and persistent

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LANGHE ROSSO DOC LA VILLA

Appellation: Langhe doc

Varietal: Barbera and Nebbiolo

Area of production: La Morra

Bottles produced: 1.500 / 2.000

Age of the vines: various

Soil composition: clay and tufa stone

Exposure: south-east

Vinification: maceration on the skins for approx. 3 / 4 days in rotary fermenters with temperature control, ageing in new French barrique for 18 months

Color: very intense ruby red

Nose: intense aromas of plums and berries, but also of rose petals

Taste: fresh red fruits, well balanced tannins and with a pleasant acidity due to the barbera

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DOLCETTO D'ALBA DOC

Appellation: Dolcetto d'Alba doc

Varietal: Dolcetto

Area of production: La Morra

Bottles produced: 10.000 / 15.000

Age of the vines: from 20 to 40 years old

Soil composition: calcareous but also very sandy

Exposure: various, mostly north and north-east

Vinification: maceration on the skins for approximately 2 to 3 days maximum in rotary fermenters with temperature control, ageing in stainless steel tank for about 10 months

Color: intense violet

Nose: aromas of violets and black cherry.

Taste: dry but soft, delicate tannins, full taste of cherries and black cherry. Medium-bodied, easy drinking to be appreciated in the summer months, served a little chilled. In Italy it is considered an excellent everyday wine

Serving suggestion: antipasto, pasta course, white meat, light cheese, salami, pizza, panini

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BARBERA D'ALBA DOC

Appellation: Barbera d'Alba doc

Varietal: Barbera

Area of production: La Morra

Bottles produced: 15.000

Age of the vines: from 10 to 30 years old

Soil composition: calcareous but also very sandy

Exposure: various, east, north - east

Vinification: Maceration on the skins for approx. 3 to 4 days in rotary fermenters with temperature control, short passage in used French barrique for 5 months

Color: ruby red with violet reflections

Nose: Aromas of violets and black cherry.

Taste: warm, full bodied, with the right acidity, nice long taste of dark red fruits

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Red Wine *L' Insieme*

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BAROLO DOCG CERRETTA VIGNA BRICCO RISERVA

Appellation: Barolo docg

Varietal: Nebbiolo

Area of production: Serralunga d'Alba

Bottles produced: 4.000 / 5.000

Age of the vines: about 20 years old

Soil composition: sandstone, limestone and chalk

Exposure: south, south-east, south- west

Vinification: maceration on the skins for approx. 4/5 days in rotary fermenters with temperature control , ageing in French barrique for 24 months

Color: very intense ruby red with garnet reflections

Nose: fresh to the nose with mature fruits, spicy, tobacco, darker fruits, and licorice

Taste: warm and elegant, with minty and spicy notes

Serving suggestion: red meats, aged cheese

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