



The
aristocracy of
Moscato in
Castiglione
Tinella

Caudrina

AZIENDA AGRICOLA

📍 Owner: Dogliotti Family | Location: Castiglione Tinella

THE VISION OF ROMANO DOGLIOTTI

A legacy started in 1940.
A revolution born in the 1970s.
Caudrina is the place where Moscato d'Asti found its voice and its dignity. By pioneering the separate vinification of our finest vineyards, we transformed a varietal into a legend, ensuring every bottle is a definitive statement on the greatness of the Castiglione Tinella terroir.



OUR MISSION

Elevating aromatic excellence through rigor and purity. From the soils of Castiglione Tinella to the glass, we champion a direct translation of the grape—no shortcuts, no compromises, just the essence of the land.



TERROIR: BEYOND SWEETNESS

Geology

Soils composed of white calcareous-silty marls (Sant'Agata Fossils Marls) dating back to the Tortonian age. This provides a distinctive mineral sapidity.

Altitude

Vineyards situated between 250 and 350 meters a.s.l., with slopes often exceeding 30%. This "heroic" viticulture ensures optimal diurnal temperature shifts.

Microclimate

Sea breezes from nearby Liguria meet the continental climate of the Langhe, preserving essential acidity and aromatic freshness.

THE AROMATIC MASTERPIECES & CRITICAL ACCLAIM



CLASSIC

La Caudrina
Moscato d'Asti DOCG

- Our flagship wine which bears the name of the estate
 - **Notes:** naturally lively, with aromas of elderflower, sage and citrus
- Residual sugar: 115-120 gr/l

"Always one of the most elegant Moscatos... Remarkable clarity and varietal precision"

IAN D'AGATA (Vinous)

THE CRU

La Galeisa
Moscato d'Asti DOCG

- Our single-vineyard Moscato 3,5 Ha | 60 yrs old vines | 320 masl
 - **Notes:** ripe yellow peach and acacia honey
- Residual sugar: 140 gr/l

"A sophisticated expression that challenges the aging potential of the appellation"

WINE ENTHUSIAST

THE ART EDITION

La Selvatica
Asti Spumante DOCG

- Label designed by Romano Levi
 - Artisanal charmat method for creaminess, fine and persistent bubbles
 - **Notes:** floral aromas
- Residual sugar: 110 gr/l

"Bright, frothy, and full of life. A joyous wine with a serious technical backbone"

JAMES SUCKLING



**A bespoke,
artisanal
approach to
winemaking**

FINDING QUALITY

There are many reasons why it's easier to find a bad Moscato than a good one. So here's how to recognize quality and choose the right bottle



DO YOU KNOW

If a Moscato comes from anywhere outside Italy, it cannot be labeled "Moscato d'Asti DOCG."

If the label simply says "Moscato," without Asti or DOCG, the producer has complete freedom — which often means wines that are flat, cloyingly sweet, or poorly made.

KEY ELEMENTS

• THE SUGAR-ACID BALANCE

A great Moscato is never "syrupy"

• AROMATIC COMPLEXITY

Sophisticated bouquet of fresh sage, elderflower, and orange blossom.

• REFINED EFFERVESCENCE

A creamy, delicate prickle that enhances the wine's silky texture.

• PROVENANCE

The "golden zones": Castiglione Tinella, Canelli and Santo Stefano Belbo

Last but not least:

• PRICE POINT

A genuine, artisanal Moscato d'Asti reflects the cost of steep-slope farming and meticulous cellar work—expect to pay for the craftsmanship

THE PURITY MANIFESTO: THE ARTISANAL WAY

ZERO ADDED CO₂

Our bubbles are 100% natural. The fine perlage is the result of a slow, controlled fermentation. We never inject external carbon dioxide.

ZERO ADDED SUGARS

The sweetness is 100% endogenous. We rely exclusively on the natural residual sugars of our sun-ripened Moscato Bianco grapes.

ZERO ADDED ALCOHOL

The wine reaches its low alcohol balance naturally. Fermentation is stopped simply by lowering the temperature—never through fortification.

WHY CAUDRINA STANDS OUT



THE CRU-PHILOSOPHY

Unlike mass-produced Moscato, La Caudrina treats its vineyards like fine Burgundy, focusing on site-specific character and low yields.



BALANCE & FRESHNESS

Their wines are celebrated for a perfect tension between natural sweetness and vibrant acidity—avoiding the "cloying" trap of industrial alternatives.



AROMATIC PURITY

Expect crystalline notes of sage, elderflower, and bright citrus, all delivered with a delicate, creamy perlage.



**Diversity
and
artisanal
depth**

Caudrina

THE RED SOUL

THE "SOLOIST"

La Solista

Barbera d'Asti DOCG

This Barbera favors verticality and freshness over muscularity. Aged in stainless steel to preserve the crunchy red fruit character and high-toned acidity.

Notes: Vibrant notes of wild cherry and violets. A 'sommelier's Barbera' focused on tension and gastronomic versatility

MONS VENERIS

Montevenere

Nizza DOCG

Single parcel in the Bricco vineyard, Nizza Monferrato. Aging: 15 months in French oak barriques (a mix of new and used)

Notes: Clean, intense, and spicy; delicate floral and fruity undertones.

"BRAZEN"

Sfacciato

Monferrato Nebbiolo Superiore

Sourced from the Bricco vineyard in the heart of Nizza Monferrato. Matured in small French oak barrels (barriques) for 12–14 months

Notes: complex and spicy bouquet, delicate floral undertones and ripe red fruit.



CAUDRINA & CHINA: A CULTURAL BRIDGE

Gastronomic versatility

The vibrant acidity of our wines makes them the perfect companions for Sichuan spice (Moscato), Shanghai sweet and sour dishes or Shanghai Braised Pork Belly (Sfacciato), acting as a refined palate cleanser.

Boutique Exclusivity

In a market that prizes heritage and family stories, Caudrina stands as an artisanal reality, far removed from industrial mass production.

DIGITAL ASSETS



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