



The Bocchino winery has evolved throughout nearly two centuries of growing the rows of vines that contour the hills of Santa Libera, Canelli, near Asti. Their roots are deeply set in the wine-making traditions of this corner of Piedmont.

The Winery extends over about ten hectares. The vines are Guyot-trained and raised on sites prime for their exposure and microclimate, and cultivated by traditional methods, which produces grapes of high quality. The Company is member of the “Consorzio per la Tutela dell’Asti” and “Associazione Produttori Moscato d’Asti Associati”. It is also founder member of the “Associazione Produttori Moscato di Canelli”, whose principal aim is to promote cultivation of the classic and historic vine variety called “Moscato bianco di Canelli”





“DANY&LISA” MPF WHITE

Grapes: Moscato Bianco 100%
 Production: 110 quintals/hectare
 Area of production: Canelli in Asti province.
 Growing method: low guyot
 Altitude: on a hill at 250 meters over sea level
 Soil: marl-limestone
 Exposure: West
 Vinification: following a meticulous examination of the bunches, grapes are gathered by hand and pressed gently, after which the must is refrigerated and cooled to prevent fermentation. The entire process is carried out in autoclaves, giving it the typical perlage. Tasting notes: very intense straw yellow with golden hues, compact and very persistent perlage. Very aromatic bouquet, strong notes of ripe grapes and nutmeg, with hints of sage and orange flowers. Very full taste, sweet but not excessively.
 Alcohol: 5%-5,5% abv. effective (14% abv. potential)



“ELYA” CHARDONNAY PIEMONTE DOC

Grapes: Chardonnay 100%
 Yield: 70 Hl/Ha.
 Area of production: Santa Libera, Canelli in Asti province.
 Growing method: low guyot
 Altitude: on a hill at 300 meters over sea level
 Soil: marl-sandstone
 Exposure: South, South-West
 Vinification: after a careful thinning, the grapes are picked by hand; here the grapes are directly pressed after a short period of cryomaceration of the skins. Bottling takes place during the spring following the harvest.
 Ageing: 3 months in bottle.
 Tasting notes: deep straw yellow colour with green shades. Very fruity bouquet, fresh, tropical fruits. Dry and kind to the palate, very persistent and with well-balanced acidity.
 Alcohol: 13,5% Vol.



**“SORI DEI FIORI” MOSCATO D'ASTI
 DOCG CANELLI**

Grapes: Moscato 100%
 Yield: 70 hl/ha
 Area of production: best vineyards of the sori (sunny slopes) of the hills around Canelli.
 Growing method: low guyot
 Altitude: 300 meters over the sea level
 Soil: marl- limestone
 Exposure: south South-west
 The fermentation, when blocked, reaches 5.5 alcohol degrees, with consequent residual sugar around 140-150g/liter. Deep straw yellow with golden shades. Foam compact and very persistent. Bouquet is very aromatic, recalling the flavours of the ripe grapes and the nutmegs; hints of sage and orange blossom. Taste is full and wide, sweet yet not sickening since it has well balanced acidity and effervescence.
 Alcohol gradation: 5.5% by vol



“SPONDE” DOLCETTO MONFERRATO DOC

Grapes: Dolcetto 100%
 Production: 100 quintals/hectare
 Area of production: Santa Libera, Canelli in Asti province.
 Growing method: low guyot
 Altitude: on a hill at 250 meters over sea level
 Soil: sandy
 Exposure: South-West
 Vinification: following meticulous thinning out prior to the harvest, the grapes are gathered by hand and taken directly to cellar in baskets, where they are pressed and destalked. The skins are left in maceration for only one week. The wine is bottled in spring following the harvest.
 Ageing: minimum 3 months in bottle.
 Tasting notes: garnet colour, elegant bouquet and very varied with aroma of red fruits. Lightly tannic and moderately acidic, rounded and balanced
 Alcohol: 12,5% Vol.



“SENS” BARBERA D'ASTI DOCG

Grapes: Barbera 100%
 Yield: 70 Hl/Ha.
 Area of production: Moasca – AT
 Growing method: low guyot
 Altitude: on a slope 150 meters over sea level
 Soil: tan-sandstone
 Exposure: South-East
 Vinification: the grapes are harvested soon to obtain a fresh wine. The destemmed and crushed grapes are stored with the must at a controlled temperature of about 24 ° C. The product is bottled in the following spring.
 Ageing: at least 3 months in bottle.
 Tasting notes: ruby red colour with violet shades. Fruity bouquet. Simple, pleasant, medium persistence and with a marked acidic vein.
 Alcohol: 13% Vol.



“ARDUINE” BARBERA D’ASTI DOCG

Grapes: Barbera 100%
 Yield: 70 HI/ha
 Area of production: Moasca (AT)
 Growing method: low guyot
 Altitude: 300 meters over the sea level
 Soil: tan-sandstone
 Exposure: South-east
 Alcoholic fermentation at a controlled temperature of 24°; malolactic fermentation and refinement in bottle for 3 months. Deep ruby red with violet tones. Fruity bouquet. Simple, agreeable taste with medium persistence.
 Alcoholic gradation: 13 %



“L’AURELIO” NEBBIOLO D’ALBA DOC

Grapes Variety: 100 % Nebbiolo
 Yield: 70 HI/ha
 Area of production: Langhe
 Growing method: low guyot
 Altitude: 300 meters over the sea level
 Soil: red limestone
 Exposure: South-east
 Malolactic fermentation in oak barrels, ageing at least one year in stainless steel tanks. Further refinement in bottle for 6 months. Moderately deep ruby red, Spicy and ethereal bouquet, with hints of rose and violet. Tannic taste with structure and long persistence.
 Alcoholic gradation: 13,5 %



“BILINCIN” BARBERA D’ASTI SUPERIORE DOCG

Grape variety: Barbera 100%
 Vinification: After the fermentation, the wine remains some more time macerating on the skins. Refinement of 2 years in tank and at least 6 months in bottle; the refinement ageing and malolactic fermentation develop in stainless steel tanks and for a short period in big barrels.
 Tasting notes: deep ruby red colour with garnet tones. Bouquet is very intense, vinous with strong hints of underbrush. It tends to become ethereal after a long ageing. Taste is wide, very full, a bit astringent thanks to its typical acidity. Good balance with tannins and long persistence.
 Alcohol gradation: 15%



“BARBARIC” BARBERA D’ASTI SUPERIORE DOCG

Grapes: barbera 100%
 Area of production: best vineyards planted on red soils, on the hills of Moasca (AT)
 Growing method: low guyot
 Altitude: 300 meters over the sea level
 Soil: red limestone
 Exposure: South. After a careful thinning out to reduce the yield and enhance quality, the grapes are hand-picked and taken to the winery in baskets. They are immediately crushed and stored in special fermenting vats. Maturation 60% in French oak barriques, for one year. Bouquet is various and intense, with very spicy flavours, hints of plums and blackberries, with a pleasant taste of wood. Taste is very long, extremely persistent, slightly sourish, balanced wood.
 Alcohol gradation: 15.5%