

# Convento Cappuccini

The Botto family has always been linked to the cultivation of vines. At least 5 generations have contributed to a history of passion and affection for the local territory. The first winery was founded on the initiative of Pier Luigi Botto in 1994, in order to turn the grapes into wine. It was located at the top of the village of Cassine, in the Convent that once belonged to the Cappuccini friars, who also produced wine in the eighteenth century. The family-run company now extends over 20 hectares of vineyards under the brand “Convento Cappuccini”.

Our “mission” is to follow tradition while also applying the best of the technology offered by the evolution of winemaking. The Botto family started moving in this direction when it decided to invest in the construction of new ultramodern headquarters. With a tasting room nestled in the greenery of the surrounding hills, visual and olfactory pleasures await you!





### ACQUI DOCG

Grapes: 100% Brachetto  
Vinification: Prior we separate the grapes from the stalks, then we press it and the obtained must macerate with his own skins for almost 12 days. Remontage is done frequently with a temperature of 18/20°. Afterwards we remove grape skins through a soft squeezin, then we bottle it after an accurate refining.  
Aging: in stainless steel tanks for 6 months.  
Tasting Notes: bright ruby color and a floral fragrance, with the typical Brachetto varietal aromatica flavours. Taste is dry, rounded and warm with an interesting persistence.  
Food pairing: light appetizers, seafood and meat courses with sweet & sour sauces.  
Alcohol: 13,5%



### “L’ALBAROSSA” PIEMONTE DOC

Grapes: 100% Albarossa  
Vinification: racked in stainless steel tanks where it rests, and where the malolactic fermentation takes place, which refines the taste.  
Aging: after one year in French oak barrels, the wine is blended for bottling.  
Tasting Notes: Albarossa is a varietal created in 1938 by Prof. Dalmasso, crossing Barbera and Nebbiolo vines. It has a deep ruby red color, intense bouquet with spicy notes, and is full bodied with a long persistent finish. Best paired with red meats, game and cheeses.  
Alcohol: 14,5% by vol.



### BRACCHETTO D'ACQUI DOCG

Grapes: 100% Brachetto  
Vinification: the fermentation is stopped cooling the wine to preserve the natural sweetness of the grape.  
Once the wine is cool and ready it is transferred in a stainless steel pressured tank, where a second fermentation starts to make the wine lightly sparkling.  
Tasting Notes: The ruby red color and sparkling sweetness emphasize the wine freshness.  
The nose reminds of flowers, especially roses. Finally the taste is mild, pleasant and very persistent.  
Alcohol: 6,5% by vol



### MOSCATO D'ASTI DOCG

Grapes: 100% Moscato  
Vinification: Martinotti method  
Tasting Notes: bright yellow colour with golden shades, a slightly effervescence, characteristic aroma.  
Food pairing: dessert wine also great when paired with intense cheese and fruits like peaches.  
Alcohol: 5%