



# VALLEBELBO

## VITICOLTORI

The Cantina Vallebelbo Sca is an agricultural cooperative that collects and vinifies the grapes produced by 160 wine growers that have about 500 hectares of precious vineyards in the heart of the Langhe, on the hills around Santo Stefano Belbo.

This wine-growing area is the most important center for the production of Moscato Bianco grapes, which give birth to 3 sweet and aromatic wines, famous all over the world for their uniqueness: Asti DOCG, Moscato d Asti DOCG and the new born Asti Secco DOCG, all the with Controlled and Guaranteed Denomination of Origin. The skillful processing and continuous improvement of the techniques of cultivation of the Nebbiolo, Moscato and Barbera vines have led to extraordinary results that appear in the splendor of a unique landscape in the world.

The constant and passionate dedication of people who have been cultivating vineyards for generations following traditions and farming knowledge have created a territory of exceptional universal value . These are the reasons that have led UNESCO to name our hills as a World Heritage Site.





#### **BRACHETTO D'ACQUI DOCG SAN MAURIZIO**

Classification: aromatic sweet sparkling red wine obtained with the charmat method  
Grapes: Brachetto 100%  
Alcohol: actual 6,5% vol - potential 12% vol  
Residual Sugar: 110 gr/lit ca.  
Tasting Notes: fine and persistent perlage. Light ruby red colour but gleaming. Taste sweet, full but delicate. Intense aroma of musk



#### **MOSCATO SPUMANTE SAN MAURIZIO**

Classification: aromatic sweet sparkling white wine obtained with the charmat method  
Grapes: Moscato 100%  
Alcohol: actual 6,5% vol - potential 12,5% vol  
Residual Sugar: 85 gr/lit ca.  
Tasting Notes: Perlage: fine white and persistent. Colour: golden yellow. Taste: sweet and velvety characteristic of the grape. Aroma: intense, floral and slightly musky



#### **ASTI DOCG SAN MAURIZIO**

Classification: aromatic sweet sparkling white wine obtained with the charmat method  
Grapes: Moscato bianco 100%  
Alcohol: 7.5%  
Residual Sugar: 90gr/l  
Tasting Notes: fine and persistent perlage; pale golden colour with herbaceous reflections. Aroma: intense fragrance of Moscato. Sweet, aromatic and well balanced



#### **ASTI SECCO DOCG SAN MAURIZIO**

Classification: aromatic sweet sparkling white wine obtained with the charmat method  
Grapes: Moscato bianco 100%  
Alcohol: 11%  
Residual Sugar: 20gr/l  
Tasting Notes: fine and persistent perlage. Pale straw colour with golden reflections. Taste fresh, very balanced. Delicate and fruity aroma.



#### **CUVÉE BRUT SAN MAURIZIO**

Classification: sparkling brut wine obtained with the charmat method  
Grapes: white berry grapes  
Alcohol: actual 11% vol - potential 12,5% vol  
Residual Sugar: 10 gr/lit ca.  
Tasting Notes: Perlage: fine and persistent. Colour: lightly straw with herbaceous reflections. Taste: dry, well-balanced, right acidity. Aroma: floral and delicate

**OTHER WINES OF SAN MAURIZIO LINE :  
PROSECCO DOC EXTRA DRY, ROSE' EXTRA DRY**



**GRAN DESSERT VITICOLTORI**

Classification: sweet sparkling wine obtained with the charmat method  
 Grapes: white berry grapes  
 Alcohol: actual 9,5% vol - potential 12,5% vol  
 Residual Sugar: 55 gr/ltr ca.  
 Tasting Notes: Perlage: fine and very persistent. Colour: light yellow with golden reflections. Taste: sweet and balanced. Aroma: intense, fragrant and fruity



**VERMIGLIO ROSSO VITICOLTORI**

Classification: aromatic sweet sparkling red wine obtained with the charmat method  
 Grapes: black berry aromatic grapes  
 Alcohol: 6.5% – potential 12%  
 Residual Sugar: 110 gr/l  
 Tasting Notes: fine and persistent perlage. ruby red colour. Taste sweet, balance and intense. Floreal aroma.



**FIOR DI VIGNA RED SCREW CAP VITICOLTORI**

Classification: Partially fermented aromatic must- naturally sparkling sweet red wine  
 Grapes: Brachetto 100%  
 Alcohol: actual 4% vol - potential 12% vol  
 Residual Sugar: 90 gr/ltr ca.  
 Tasting Notes: Perlage: fine and persistent natural perlage. Colour: light red with violet reflections. Taste: sweet and harmonious, with a pleasant acid note. Aroma: fragrant and aromatic. Remember the rose, strawberry, raspberry and blackberry



**ASTI DOCG LA MARENCA**

Classification: aromatic sweet sparkling wine obtained with the charmat method  
 Grapes: Moscato 100%  
 Alcohol: actual 7,5% vol - potential 12% vol  
 Residual Sugar: 90 gr/ltr ca.  
 Tasting Notes: fine and persistent perlage. Pale golden colour. Sweet, aromatic and well balanced taste. Aroma: intense fragrance of Moscato



**MOSCATO D'ASTI DOCG LA MARENCA**

Classification: naturally sparkling sweet white wine  
 Grapes: Moscato 100%  
 Alcohol: actual 5,5% vol - potential 12,5% vol  
 Residual Sugar: 125 gr/ltr ca.  
 Tasting Notes: fine and persistent natural perlage. Straw yellow colour. Taste: delicately sweet, aromatic and characteristic. Aroma: fragrant, typical of the Moscato grape

**OTHER WINES OF VITICOLTORI LINE:**

**MOSCATO SPUMANTE, MOSCATO D'ASTI DOCG, BRUT BRACCHETTO DOC PIEMONTE, MOSCATO SPUMANTE ROSE', ASTI SECCO DOCG, FIOR DI VIGNA WHITE SCEW CAP**



**LANGHE ROSSO DOC BIO  
ANDAR PER VIGNE**

Classification: dry red wine obtained with biological cultivation  
 Grapes: Barbera, Freisa, Syrah  
 Ageing:  
 Alcohol: actual 12,5% vol  
 Residual Sugar:  
 Tasting Notes: Colour: intense red with garnet reflections. Aroma: intense, with hints of berries. Taste: dry, pleasantly tannic with a velvety and persistent aftertaste

**OTHER WINES OF ANDAR PER VIGNE LINE:  
DOLCETTO DOC BIO ANDAR PER VIGNE**



**MOSCATO D'ASTI DOCG BIO  
ANDAR PER VIGNE**

Classification: sweet white wine obtained with biological cultivation  
 Grapes: Moscato 100%  
 Alcohol: actual 5,5% vol - potential 12,5% vol  
 Residual Sugar: 130 gr/lit ca.  
 Tasting Notes: Perlage: fine and persistent natural perlage, sweet with notes of ripe fruit, with an aftertaste that recalls honey: Fruity, rightly aromatic aroma, very persistent



**MOSCATO D'ASTI DOCG  
LE FILERE**

Classification: naturally sparkling sweet white wine  
 Grapes: Moscato 100%  
 Alcohol: actual 5,5% vol - potential 12,5% vol  
 Residual Sugar: 125 gr/lit ca.  
 Tasting Notes: Perlage: fine and persistent natural perlage. Colour: straw yellow. Taste: delicately sweet, aromatic and characteristic. Aroma: fragrant, typical of the Moscato grape

**OTHER WINES OF FILERE LINE:  
LANGHE DOC FAVORITA, LANGHE DOC CHARDONNAY, LANGHE DOC ARNEIS,  
PIEMONTE DOC CORTESE FRIZZANTE, BARBARESCO DOCG, LANGHE NEBBIOLO  
DOC, DOLCETTO D'ALBA DOC, BARBERA D'ALBA DOC, BARBERA D'ASTI DOC**



**BAROLO DOCG  
LE FILERE**

Grapes: Nebbiolo 100%  
 Ageing: at least 3 years; 2 years in oak barrel  
 Alcohol: 14,5%  
 Residual Sugar: 2 gr/lit ca.  
 Tasting Notes: Colour: garnet red with characteristic orange reflections. Dry, full, noble, robust but velvety, of great harmony.



**BAROLO DOCG CESARE PAVESE**

Grapes: 100%  
 Ageing: at least 3 years: 2 in oak barrel  
 Alcohol: 13,5%  
 Residual Sugar: 2gr/l  
 Tasting Notes: garnet red colour with characteristics orange reflections. Characteristic aroma pleasing and intense. Full body aroma elegant.

**OTHER WINES OF CESARE PAVESE LINE:  
ALTA LANGA DOCG BRUT MILLESIMATO METODO  
CLASSICO, MOSCATO D'ASTI DOCG, ROERO  
ARNEIS DOCG, BARBARESCO DOCG, DOLCETTO  
D'ALBA DOC, BARBERA D'ALBA DOC, BARBERA  
D'ASTI SUPERIORE DOCG**