



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



MOSCATO D'ASTI DOCG SAN MAURIZIO

GRAPES: Moscato 100%
TASTING NOTES: Fine white and persistent perlage. Golden yellow, intense, floral and slightly musky. Sweet and velvety.
ALCOHOLIC CONTENT: 6,5% vol.



PROSECCO DOC SAN MAURIZIO

GRAPES: Prosecco 100%
TASTING NOTES: Fine and persistent perlage. Lightly straw-coloured with herbaceous reflections. Exquisite, soft harmonic and balanced.
ALCOHOLIC CONTENT: 11,5% vol.



ROSÈ EXTRA DRY SAN MAURIZIO

GRAPES: red berry grapes
VINIFICATION: obtained with charmat method.
TASTING NOTES: Fine and persistent perlage. Light rosy with coppery reflections. Floral and delicate. Dry, well-balanced, right acidity.
ALCOHOLIC CONTENT: 11-11,5% vol.



FIOR DI VIGNA MOSTO WHITE PARZIALMENTE FERMENTATO

GRAPES: aromatic white berries
TASTING NOTES: Fine and persistent natural perlage. Clear golden yellow. Delicate and fragrant aroma, typical of the Moscato grape. Sweet and aromatic.
ALCOHOLIC CONTENT: 4% vol.



FIOR DI VIGNA MOSTO RED PARZIALMENTE FERMENTATO

GRAPES: aromatic red berries grapes
TASTING NOTES: Fine and persistent natural perlage. Light red with violet reflections. Fragrant and aromatic, reminiscent of roses, strawberries, raspberries and blackberries. Sweet and harmonious, with a pleasant acid note.
ALCOHOLIC CONTENT: 4% vol.



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/lit 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.



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/lit 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/lit ca.
Tasting Notes: fine and persistent natural perlage. Straw yellow colour. Taste: delicately sweet, aromatic and characteristic. Aroma: fragrant, typical of the Moscato grape



**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**

