

# Vinchio-Vaglio Serra



## “Il Griso” Roero Arneis DOCG

Current Vintages:  
2016



### Tasting Notes:

The Griso Roero Arneis DOCG buy perfumes that evoke the subtle and elegant white flowers and hints of fresh fruits ranging from apples to fishing hazelnut. Brilliant in his bright yellow to greenish discharge, it is proposed dry and gently tangy on the palate with a pleasant persistence of bitter aftertaste.

### Region

Piemonte

### Appellation

Roero DOCG

### Varietal(s)

100% Arneis

### Fermentation

Stainless steel at controlled temperatures

### Aging

Stainless steel, 2-3 months in bottle before release

### Production

12,000 bottles

### Soil

Sand layers interspersed with marl



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# Vinchio-Vaglio Serra



## “Le Masche” Chardonnay

Current Vintages:  
2016



### Tasting Notes:

It can be used as a basic wine in sparkling process. It can be bottled when still or when lightly lively, as we do. It has a straw-yellow colour, a fresh and fruity bouquet with peach fragrance. Its taste is dry and pleasant.

### Food Pairing:

Aperitif wine, it goes well with light hors-d'oeuvres, soups, eggs and fish.

### Region

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Piemonte

### Appellation

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Piemonte DOC

### Varietal(s)

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100% Chardonnay

### Fermentation

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Stainless steel, refermentation in autoclave



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# Vinchio-Vaglio Serra



## “Le Tane” Piemonte Barbera BIB

Current Vintages:  
2016



### Tasting Notes:

In the wide range of Barbera wines of our region, this DOC wine is the simplest one, the friend that should be moderately paired with everyday meals. Produced with the same grapes - which are only from the Barbera variety (“in purezza”) – the Piemonte Barbera has a bright ruby red colour, with a fresh and fruity scent and a pleasant acidulous taste, sapid and enjoyable.

### Region

Piemonte

### Appellation

Piemonte DOC

### Varietal(s)

100% Barbera

### Fermentation

8-10 days at controlled temperature in steel vats



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# Vinchio-Vaglio Serra



## “De Viginti” Piemonte Barbera BIB

Current Vintages:  
2016



### Tasting Notes:

This Barbera of great personality has a bright ruby red colour, with garnet reflections, intense bouquet, full body and a refreshing taste. An explosion of ripe fruit scents makes this wine pleasantly soft and inviting. With no doubt, this is the wine that should be moderately paired with everyday meals.

### Region

Piemonte

### Appellation

Piemonte DOC

### Varietal(s)

100% Barbera

### Fermentation

8-10 days at controlled temperature in steel vats



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# Vinchio-Vaglio Serra



## “I Tre Viscovi” Barbera d’Asti Superiore DOCG

Current Vintages:  
2015: 87 WE



### Tasting Notes:

Thanks to its characteristics, Barbera is suitable for ageing in barrels. Our "Superiore" is aged in oak barrels during a space of time (at least, six months) which varies according to recurrent wine-tastings. Barrel ageing makes this wine unalterable in time. It has a ruby- red colour with orange overtones and an excellent body. It has a strong bouquet of dried fruits and slightly "boisé" (woody flavour). Its taste is dry and long-lasting.

### Region

Piemonte

### Appellation

Barbera d’Asti Superiore DOCG

### Varietal(s)

100% Barbera

### Vineyard(s)

Barbera d’Asti

### Fermentation

Controlled temperatures in stainless steel

### Aging

12 months total. 6 months in oak barrels



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# Vinchio-Vaglio Serra



## “Laudana” Barbera d’Asti Superiore DOCG

Current Vintages:  
2013



### Tasting Notes:

It is brilliant, with a deep ruby-red colour verging on garnet red after ageing, with an intense ethereal, slightly spicy scent, and a velvety boisè. In the mouth it is full-bodied, with good structure, harmonic and round, with light and sweet tannins, very lingering.

### Region

Piemonte

### Appellation

Barbera d’Asti Superiore DOCG

### Varietal(s)

100% Barbera

### Vineyard(s)

Bricco Laudana

### Fermentation

Maceration at controlled temperatures for 10 days

### Aging

18 months in wooden casks and bottles

### Soil

Clayey and sandy marls



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# Vinchio-Vaglio Serra



## “Valamasca” Moscato d’Asti DOCG

Current Vintages:  
2017



### Tasting Notes:

It is a pale straw yellow wine with an intense bouquet as peculiar of moscato grapes with hints of orange flowers. Its taste is delicate and well balanced with a slightly aromatic fragrance.

### Food Pairing:

Perfect for hazelnut cake or any dessert!

### Region

Piemonte

### Appellation

Moscato d’Asti DOCG

### Varietal(s)

100% Moscato Bianco

### Vineyard(s)

Southern vineyards in Asti

### Fermentation

Kept at 0°C in steel vats before fermentation to maintain fragrances and freshness



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# Vinchio-Vaglio Serra



## “Nivasco” Brachetto DOC

Current Vintages:  
2017



### Tasting Notes:

Soft- ruby red wine with a light musky bouquet. Vivacious wine, obtained from a natural fermentation, it should be served chilled.

### Food Pairing:

Fruit tarts, wild berries, hazelnut cake, chocolate soufflé, syrupy fruit and cookies.

### Region

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Piemonte

### Appellation

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Piemonte DOC

### Varietal(s)

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100% Brachetto

### Vineyard(s)

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Exclusively cultivated vines in Piemonte

### Fermentation

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Pressing, decanting and re-fermentation in autoclave



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