



Cinque Quinti

WINE IS BOTTLED POETRY

Cella Monte - MONFERRATO

www.cinquequinti.com



OUR STORY

Cinque Quinti's project arose from the desire of 5 siblings to continue a family-run activity, giving it an innovative and fresh touch.

Fabrizio and **Michele**, whose lifestyle was shaped by the passion for the vineyards and the grapes passed on by our grandfather, are the foundations, the beating heart of the company.

Mario, the youngest, after a year spent in Australia working for several wineries, entered the University of Oenology in Florence. He helps in the vineyards, in the cellar or during events.

Martina and **Francesca**, with their skills in communication and marketing, gave life to the brand and image of the company. They do also follow on a daily basis the website, the social media pages, and all the event organizations.



HOW IT STARTED

Cinque Quinti's project was born during the **2015** harvest when Fabrizio and Michele decided to keep a small part of selected grapes to experiment with our first-ever wine production.

In **2016**, while the wine was fermenting, Martina and Francesca stepped in and created the logo, the website and started to give voice to the newly born brand.

May **2017** saw the launch of the first label: Vino Rosso. It was a selection of only 750 bottles, but we understood that the potential was high and that it would have been only the first of a long series.

In **2018** numbers tripled. From 750 bottles of a single label, we reached 3.000 bottles and two labels. We, in fact, introduced our first white wine: Dedalo. A selection of 100% Arneis grapes - Monferrato DOC Bianco.



HOW IS GOING

2019 was a huge step ahead for us. We introduced 2 new labels. Roverò - Barbera del Monferrato Superiore and Mariulin - Sumante Brut Metodo Martinotti. For a total quantity of about 12.000 bottles. We have also started to build a good sales network in the Monferrato area and collaboration with Italian Start-Ups such as Vinhood.

2020 sees an additional enlargement of our product range with the introduction of Solista, Bricco San Pietro, our Grignolino del Monferrato Casalese and Austin, Spumante Brut Metodo Classico Rosè. The total product reached 22.00 bottles.

2021 began amidst doubts and uncertainties due to Covid-19. But for our company it is a year that marks a really important step: Enologist Dario Aceto joined the team and took over the reins of our winery a few kilometers from Cella Monte.

2022's main objective is to expand the sale channels in Italy and approach the international market. We are also working on some new labels, available in a couple of years, and will hopefully be a real breakthrough for company!

“It is a wine top uncork again and again during a nice evening with friends, the ones that do not let you down and keep alive the fire of conviviality.”

FRANCESCO SAVERIO RUSSO

We chose Cinque Quinti for our wedding party favor. They wear great, super kind and always open to any of our requests! Mariulin bottles were beautiful and our guests made us a lot of compliments for the idea and the wine which they loved! They cheered to us and we cheered to you! Thank you!

MANUELA & DAVIDE

Congrats to Cinque Quinti for the excellent wines. We chose Mariulin, Roverò and Carisa for an important company event with international guests and all of them appreciated the high quality of the chosen wines. Good job guys. Keep up with the good work.

PAOLO BERETTA - F.LLI BERETTA SPA





OUR FUTURE

Cinque Quinti has new projects in the pipeline every year with a common goal: to grow the family business and enhance the beauties of Monferrato.

Over the years, thanks to the various initiatives of the local authorities, there has been an important growth in **tourism** in **Monferrato** and in particular last in **Cella Monte** and this can only make us proud.

Among the future objectives: to create new **experience packages** in relation to our **Educational Farm** aimed at school groups, groups, and families who wish to get to know the rural world better. Introduce **wine tasting offers** with a visit to our production cellar and new collaborations with local realities for e-bike tours. Expand our sales network both in Italy and abroad.

In 2021 we became members of the **Monferace** association, which represents a pact between winemakers, who live and love this land: Monferrato. An excellent Grignolino that ages for at least 40 months, 24 of which in wooden barrels. Discover ours in a few years!

For the Cinque Quinti team, every day, there is a new goal to reach and a new challenge to reach!



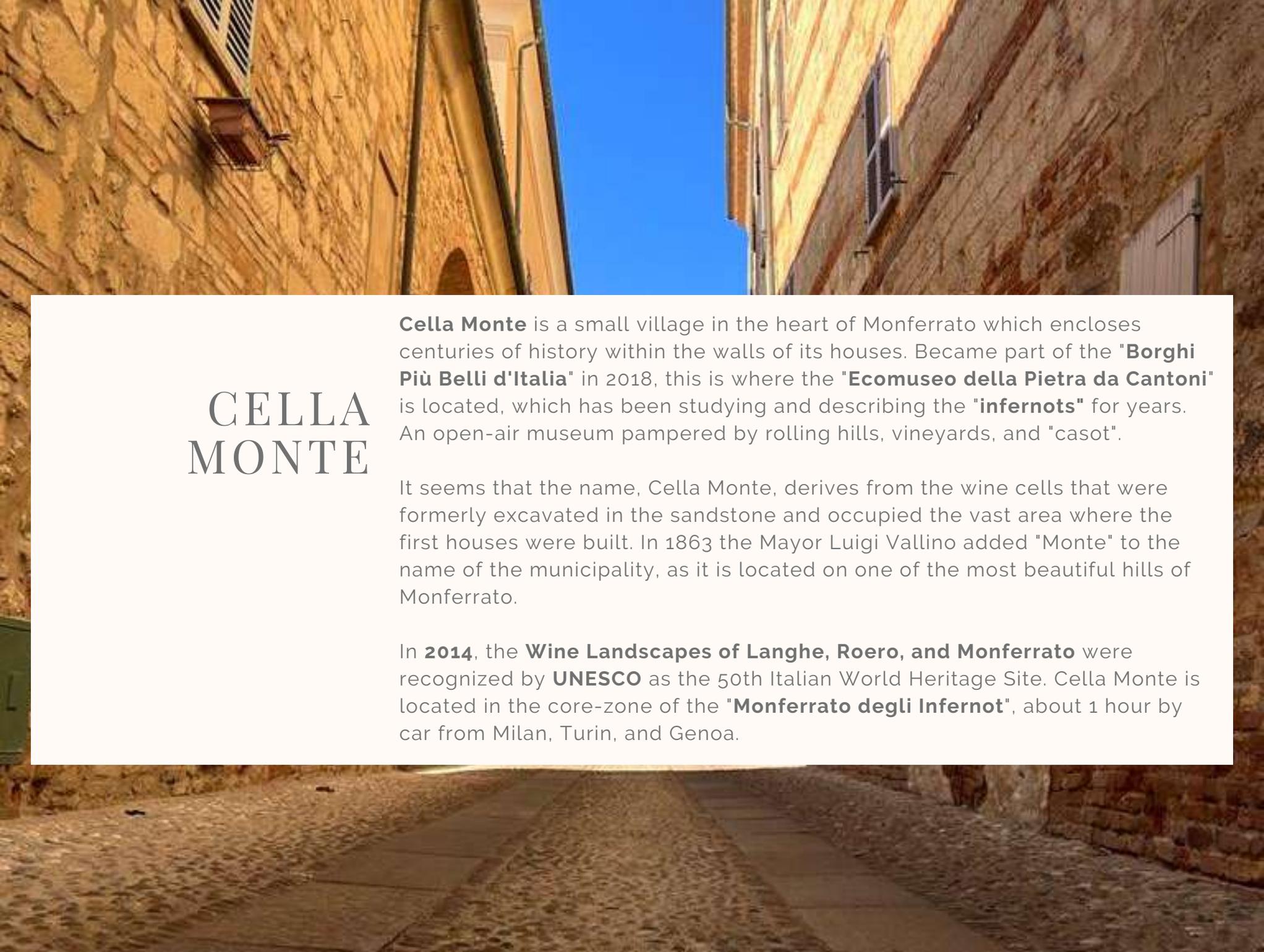
OUR EVENTS

The Calendar of **events** usually opens in May with "The Hills Are in Bloom", a local event that takes place in Cella Monte, which joined the club of "**I Borghi più belli d'Italia**" in July 2018. During the following months, various appointments are organized as:

- outdoor cinema with tasting;
- aperitifs accompanied by live music;
- yoga practices in the vineyard followed by tasty refreshments;
- harvest days with brunches prepared by selected food trucks.

Each year the proposals change and innovate, but the mission remains the same. Bringing people and tourists closer and closer to **Monferrato**, to this magnificent land that since 2014, together with Langhe and Roero, has become the **50th UNESCO World Heritage Site**. Rediscovering simple but good things, reliving traditions through unique and fun but at the same time relaxing and educational paths and experiences.





CELLA MONTE

Cella Monte is a small village in the heart of Monferrato which encloses centuries of history within the walls of its houses. Became part of the "**Borghi Più Belli d'Italia**" in 2018, this is where the "**Ecomuseo della Pietra da Cantoni**" is located, which has been studying and describing the "**infernots**" for years. An open-air museum pampered by rolling hills, vineyards, and "casot".

It seems that the name, Cella Monte, derives from the wine cells that were formerly excavated in the sandstone and occupied the vast area where the first houses were built. In 1863 the Mayor Luigi Vallino added "Monte" to the name of the municipality, as it is located on one of the most beautiful hills of Monferrato.

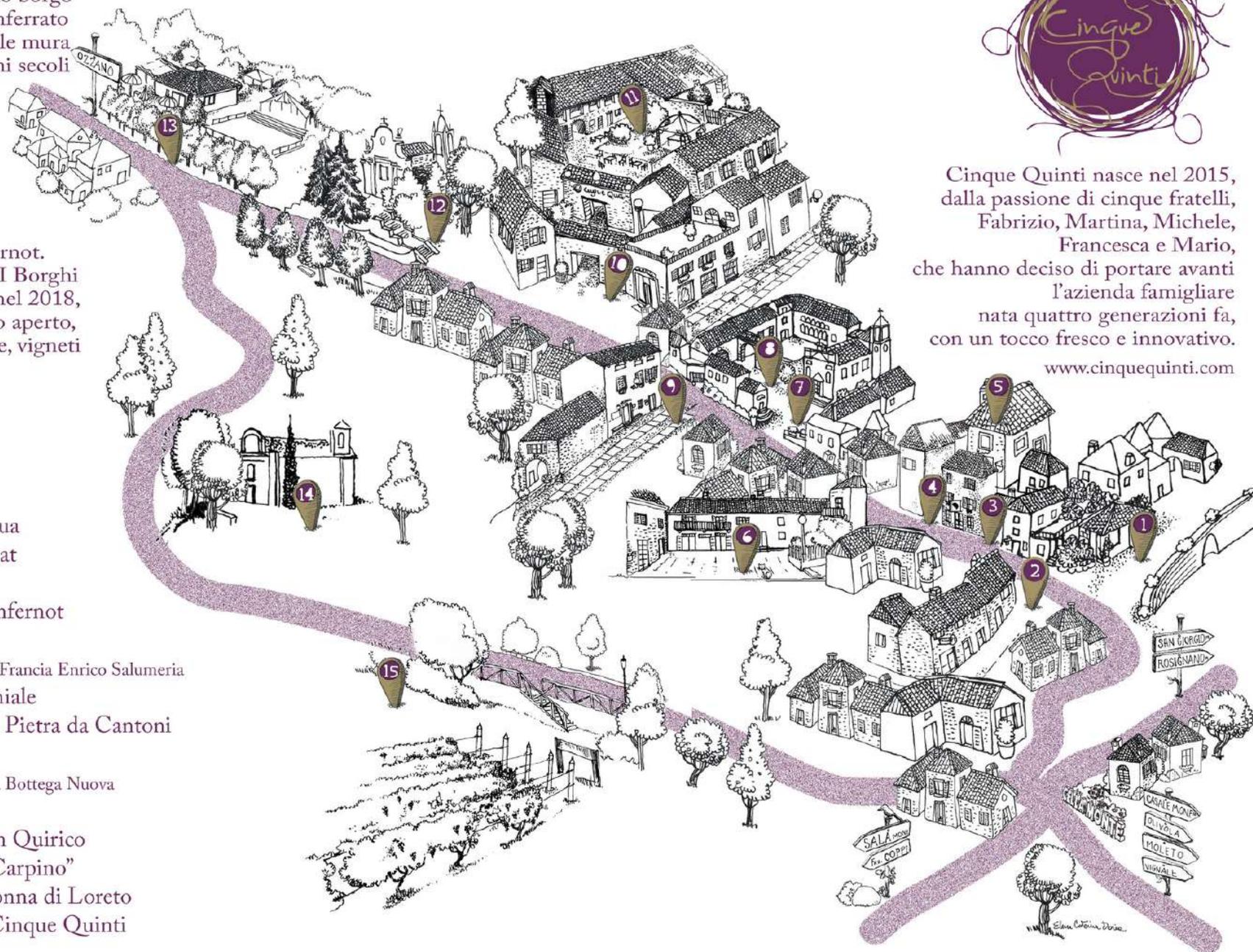
In **2014**, the **Wine Landscapes of Langhe, Roero, and Monferrato** were recognized by **UNESCO** as the 50th Italian World Heritage Site. Cella Monte is located in the core-zone of the "**Monferrato degli Infernot**", about 1 hour by car from Milan, Turin, and Genoa.

Cella Monte
 è un piccolo borgo
 nel cuore del Monferrato
 che racchiude tra le mura
 delle sue abitazioni secoli
 di storia.

Qui ha sede
 l'Ecomuseo
 della Pietra da
 Cantoni, che da
 anni studia
 e racconta gli infernot.
 Divenuto uno de I Borghi
 Più Belli d'Italia nel 2018,
 è un museo a cielo aperto,
 tra da dolci colline, vigneti
 e casot.



Cinque Quinti nasce nel 2015,
 dalla passione di cinque fratelli,
 Fabrizio, Martina, Michele,
 Francesca e Mario,
 che hanno deciso di portare avanti
 l'azienda familiare
 nata quattro generazioni fa,
 con un tocco fresco e innovativo.
www.cinquequinti.com



- 1 Casetta dell'acqua
- 2 Poste / Bancomat
- 3 Farmacia
- 4 Enoteca degli Infernot
- 5 Ostello
- 6 "Al Tabachin" - Francia Enrico Salumeria
- 7 Chiesa Parrocchiale
- 8 Ecomuseo della Pietra da Cantoni
- 9 Comune
- 10 "La Butega" - La Bottega Nuova
- 11 Cinque Quinti
- 12 Chiesetta di San Quirico
- 13 Bar "Il Nuovo Carpino"
- 14 Chiesetta Madonna di Loreto
- 15 Le Matite dei Cinque Quinti



TASTINGS & VISITS

Live a unique experience in Monferrato. Take a seat on our panoramic terrace for pampering of taste and relaxation:

- Wine tastings
- Wine Bar
- Small aperitif with local cold cuts and cheeses
- Guided tours of the historic cellar and the infernot
- Tailor-made corporate events and team building
- Location for ceremonies
- Educational days: grape harvest, courses of approach to wine.

Find out more details in the "[Experiences](#)" section of our site.





WINE TASTING & VISIT

Cost per person: € 20.00.

Includes:

- Visit historic cellar
- Infernot tour
- Tasting of 4 wines
- breadsticks
- Tour departure times: 11.00 - 13.00 - 15.00 - 17.00
- Duration about 1h / 1h 30min
- Possibility of adding a small platter of local products at a cost of € 5 per person

WINE BAR

The price varies according to consumption.

Do you already know our products and just want a glass of wine with a view of the hills? Or a bottle to share with friends and family?

- Glass of wine (excluding Roverò, òl Fòl, and Austin not available by the glass): € 5.00
- Bottle (to be chosen from all our labels)
- Small platter of local products: € 5.00

GUIDED TOUR & INFERNOT

Cost per person: € 5.00.

Includes:

- Guided tour of the historic cellar and infernot annexes
- Tour departure times: every hour starting at 10.00
- Duration 15/20 min

STRADA
DEL
DOLCETTO



CINQUE QUINTI

We present our corporate culture, the set of values we believe in, and on which we set our priorities and make decisions. Our ethical and behavioral modus operandi, at the basis of all company objectives, changes, growth and development of Cinque Qinti.

QUALITY

We aim to obtain quality products, taking care of every step of production from the vineyard to the glass.

HOSPITALITY

Tastings, guided tours, tours to our infernots and events are the basis of our business.

FAMILY

Without our large family, Cinque Qinti could not exist.

TERRITORY

All activities are aimed at the growth of our company, and of our beloved Monferrato.

TEAM WORK

We strongly believe in collaboration with other companies in the area.

AUTENTICITY

We want to preserve our territory and its natural beauty, to make the tourist feel at home.

MARKETING

Digital communication and social media are a key and strategic tool for the project.

ENVIRONMENT

For several years, we have been following the "Lotta Integrata" policy which aims for a drastic reduction of pesticides.



OUR WINES



ROVERÒ 2019

APPELLATION: Barbera del Monferrato Superiore DOCG

COLOR: deep purple-red

ALCOHOL: 14% vol

PRODUCTION AREA: Cella Monte (AL)

SOIL: clayey, good water-retention capacity, reddish hue

GRAPE VARIETY: Barbera 100%

ALTITUDE: 240 m asl

EXPOSURE: South

TRAINING SYSTEM: guyot

HARVEST PERIOD: 26th September 2019

HARVEST METHOD: hand-picked

YEAR OF PLANTATION: 2003

YIELD PER HECTARE: 6 tons

FERMENTATION: alcoholic and malolactic in stainless steel

SKIN CONTACT: 12 days

MATURATION: 15 months in French oak tonneau

BOTTLING: 27th July 2021

QUANTITY: 1.650 bottles

SERVICE TEMPERATURE: 16/18 °C

ESTIMATED PEAK OF MATURATION: 8 years

NOTES: *notes of ripe red fruit are recognized, oak wood gives spicy notes that make it soft, full-bodied, and persistent.*

FOOD PAIRING: *to accompany a sausage risotto for a romantic dinner or to sip during a cold winter night by the fireplace.*

FORMATS: 750 ml / 1500 ml



CARISA 2020

APPELLATION: Piemonte DOC Barbera

COLOR: purple-red

ALCOHOL: 14.5% vol

PRODUCTION AREA: "Carisa" vineyard - Cella Monte (AL)

SOIL: clayey, good water-retention capacity, reddish hue

GRAPE VARIETY: Barbera 100%

ALTITUDE: 240 m asl

EXPOSURE: South/West

TRAINING SYSTEM: guyot

HARVEST PERIOD: half September 2020

HARVEST METHOD: hand-picked

YEAR OF PLANTATION: 2003

YIELD PER HECTARE: 8 tons

FERMENTATION: alcoholic and malolactic in stainless steel

SKINK CONTACT: 7 days

MATURATION: 9 months in stainless steel

BOTTLING: 27th July 2021

QUANTITY: 6.759 bottles

SERVING TEMPERATURE: 14/16 °C

ESTIMATED PEAK OF MATURATION: 3 years

NOTES: *aromas of red and black fruit, such as cherry and blackberry. At the sip, you can perceive an acidic note typical of Barbera, a light tannin that softens over time.*

FOOD PAIRING: *perfect for your Easter barbecue with friends; Carisa's acidity balances the fattiness of the lamb.*

FORMATS: 750 ml / 1500 ml



SOLISTA - BRICCO SAN PIETRO 2021

APPELLATION: Grignolino del Monferrato Casalese DOC

COLOR: clear ruby red

ALCOHOL: 14% vol

PRODUCTION AREA: San Pietro, Olivola (AL)

SOIL: high % of limestone and good balance between loam and clay

GRAPE VARIETY: Grignolino 100%

ALTITUDE: 290 m asl

EXPOSURE: South/West

TRAINING SYSTEM: guyot

HARVEST PERIOD: 15th September 2021

HARVEST METHOD: hand-picked

YEAR OF PLANTATION: 2015

YIELD PER HECTARE: 7 tons

FERMENTATION: alcoholic and malolactic in stainless steel

SKIN CONTACT: 6 days

MATURATION: 6 months in stainless steel

BOTTLING: 16th March 2022

QUANTITY: 7.991 bottles

SERVING TEMPERATURE: 14/16 °C or fresh at 10/12°C

ESTIMATED PEAK OF MATURATION: 2 years

NOTES: *the nose is delicately spicy with notes of citrus and red fruit. It is a wine with a delicate color and a pleasant tannin.*

FOOD PAIRING: *during colder seasons it pairs perfectly with delicate flavors like veal scaloppines. While during warmer days do not hesitate to enjoy it fresh with some fish crudités.*

FORMATS: 750 ml



DEDALO 2020

APPELLATION: Monferrato DOC Bianco

COLOR: straw yellow

ALCOHOL: 13,5% vol

PRODUCTION AREA: Cella Monte (AL)

SOIL: clayey, good water-retention capacity

GRAPE VARIETY: Arneis 100%

ALTITUDE: 240 m asl

EXPOSURE: South/East

TRAINING SYSTEM: guyot

HARVEST PERIOD: 15th September 2020

HARVEST METHOD: hand-picked in crates

YEAR OF PLANTATION: 2013

YIELD PER HECTARE: 6,5 tons

SKIN CONTACT: 2 hours and whole bunch soft pressing

FERMENTATION: 24 hours low-temperature clarification, alcoholic fermentation in stainless steel at 17°C

MATURATION: 4 months in stainless steel, batonnage on fine lees

BOTTLING: 23rd March 2021

QUANTITY: 5.477 bottles

SERVING TEMPERATURE: 8/10 °C

ESTIMATED PEAK OF MATURATION: 2 years

NOTES: *floral and fruity aromas with a delicate mineral note typical of Arneis. Persistent in the mouth and pleasantly warm with an almond finish.*

FOOD PAIRING: *try it with the typical Piedmontese battuta di Fassona, or with a baked sea bream, while staring at the sea.*

FORMATS: 750 ml



MARIULIN

2020

APPELLATION: Piemonte DOC Chardonnay, Vino Spumante Brut di Qualità, Metodo Martinotti

COLOR: pale yellow

ALCOHOL: 12% vol

PRODUCTION AREA: Cella Monte (AL)

SOIL: a combination of different vineyards with white sandstone soil

GRAPE VARIETY: Chardonnay 100%

ALTITUDE: 240 m asl

EXPOSURE: East - South/West

TRAINING SYSTEM: guyot

HARVEST PERIOD: 2nd September 2020

HARVEST METHOD: hand-picked

YEAR OF PLANTATION: 2009

YIELD PER HECTARE: 8 tons

FERMENTATION: 1st one to create the base wine, 2nd in autoclave on the basis of selected yeasts at 16°C. Permanence on lees for about 6 months to allow the bubble to be more elegant and persistent.

BOTTLING: 2nd April 2021

QUANTITY: 7.590 bottles

SERVICE TEMPERATURE: 6/8 °C

ESTIMATED PEAK OF MATURATION: 1 year

NOTES: *the nose perceives aromas of white-fleshed fruit with a slightly exotic note. It is fresh and well balanced, the bubbles are pleasant.*

FOOD PAIRING: *just right for an aperitif by the pool. Or, for our favorite breakfast of champions: fresh bread, salami, and a glass of Mariulin.*

FORMATS: 750 ml / 1500 ml



AUSTIN

APPELLATION: Spumante Brut Metodo Classico Rosè

COLOR: strawberry blonde

ALCOHOL: 12,5% vol

PRODUCTION AREA: Rosignano M.to (AL)

SOIL: rich in limestone from sandstone rock and fossil sediments

GRAPE VARIETY: Barbera & Pinot Noir

ALTITUDE: 260 m asl

EXPOSURE: West

TRAINING SYSTEM: guyot

HARVEST PERIOD: beginning September 2017

HARVEST METHOD: hand-picked in crates

YEAR OF PLANTATION: 2004

YIELD PER HECTARE: 6 tons

FERMENTATION: 1st one to create the base wine, 2nd in the bottle with selected yeast. Tirage 17.07.2018. Permanence on lees: we produced two batches one for 24 months and the second for 36 months.

BOTTLING: Disgorgement 30.10.2020 / 7.12.2021.

QUANTITY: 2.977 / 913 bottles

SERVICE TEMPERATURE: 6/8 °C

ESTIMATED PEAK OF MATURATION: 7 years

NOTES: *the color recalls its delicate floral aromas, notes of yeast and bread crust are perceived. Fresh and elegant with good acidity. The bubbles are fine, persistent, and pleasant in the mouth.*

FOOD PAIRING: *oysters and foie gras are both elegant and a perfect fit - but for a more down-to-earth pairing, try it with french fries or fried chicken.*

FORMATS: 750 ml / 1500 ml



ÈL FÓL 2021

APPELLATION: Monferrato DOC Chiaretto

COLOR: soft pink

ALCOHOL: 11,5% vol

PRODUCTION AREA: Olivola (AL)

SOIL: clayey, good water-retention capacity

GRAPE VARIETY: Bonarda 100%

ALTITUDE: 230 m asl

EXPOSURE: West

TRAINING SYSTEM: guyot

HARVEST PERIOD: 28th August 2021

HARVEST METHOD: hand-picked in crates

YEAR OF PLANTATION: 2010

YIELD PER HECTARE: 8.5 tons

SKIN CONTACT: 2 hours and whole bunch soft pressing

FERMENTATION: 24 hours low-temperature clarification, alcoholic fermentation in stainless steel at 14/16°C

MATURATION: 4 months in stainless steel, batonnage on fine lees

BOTTLING: 15th March 2022

QUANTITY: 2.004 bottles

SERVING TEMPERATURE: 8/10 °C

ESTIMATED PEAK OF MATURATION: 1 year

NOTES: *taking the jester's many personalities and abilities as an example, the label "Èl Fól" is born. We overturn the rules of the game giving life every year, with our best grape varieties, to a unique and limited production.*

FOOD PAIRING: *enjoy it exclusively on our terrace with a panoramic view on the Monferrato hills, for a relaxing break during a hot summer day.*

FORMATS: 750 ml



GRAPPA DI GRIGNOLINO

APPELLATION: Grappa di Grignolino without aging

COLOR: colorless, limpid, crystal clear

ALCOHOL: 42% vol

GRAPE VARIETY: Grignolino 100%

PRODUCTION: it rests for at least 8 months in steel tanks

DISTILLATION: discontinuous method, typical of the Piedmontese artisan tradition, in six direct steam copper stills.

QUANTITY: 150 bottles

TEMPERATURA DI SERVIZIO: 20°C

NOTE: *the nose reveals pleasing aromas of pear, banana, apple, peach, and wisteria. In the mouth, it is intense, with excellent softness and a pleasant sweet note. The finish is persistent with flavors of pear and peach.*

FOOD PAIRING: *the most classic and successful combination is certainly with dark chocolate. Try it with very aged, spicy, or blue cheeses as well as particularly spicy cured meats.*

FORMATS: 700 ml

VISITS

3.997

total number of pages viewed

WEBSITE*

MYBUSINESS

7.404

views on Google

USERS

2.100

active monthly users

FOLLOWERS

10.832

active followers with an average monthly growth of 290 new followers

FACEBOOK*

ENGAGEMENT

7.119

on page posts, includes likes and comments

IMPRESSIONS

60.990

60% organic
40% paid

FOLLOWERS

5.816

active followers with an average monthly growth of 150 new followers

INSTAGRAM*

ENGAGEMENT

782

on page posts, includes likes and comments

IMPRESSIONS

55.440

100% organic

*January 2022



CONTACTS



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