

Cinque Quinti



WINE IS BOTTLED POETRY

Cella Monte
MONFERRATO DEGLI INFERNOT

www.cinquequinti.com



OUR STORY

Cinque Quinti was born from the passion of five siblings, Fabrizio, Martina, Michele, Francesca, and Mario, who decided to carry on the family company that started four generations ago, giving it a fresh and innovative touch.

Fabrizio and **Michele**, who have made it their lifestyle out of the love for the land handed down from their grandfather, manage the company daily in the vineyards and beyond. **Mario**, after graduating from Oenology in Florence, joined the company to support the commercial side and the production phase. **Martina** and **Francesca**, with their marketing skills, have given life to the company's brand and image and constantly follow the site, social networks, new collaborations, and the organization of events.

A cohesive team that launched its first wine production in 2015 and that every year has seen an expansion in both the number of bottles and the product range, coinciding with the creation of a successful wine tourism offer.



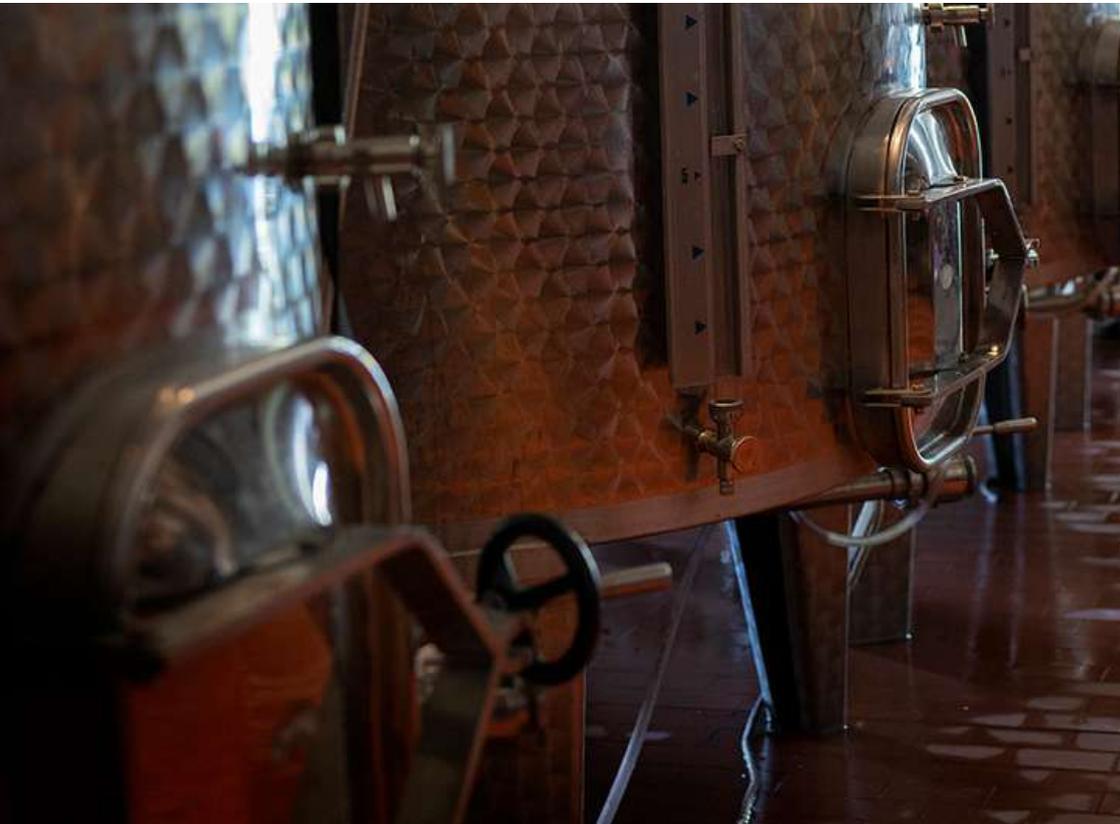
HOW IT STARTED

The Cinque Quinti project was born during the 2015 harvest when Michele and Fabrizio decided to keep a small part of the grapes to experiment with the first production of wine. In **2016**, while the wine was fermenting, Martina and Francesca designed the logo, starting to give voice to the new brand.

In May **2017**, the first label was launched. what later became Carisa. There were only 750 bottles. In **2018** the numbers tripled. The second label was introduced: Dedalo, Monferrato Bianco from Arneis grapes, reaching a total of 3,000 bottles.

2019 saw a real leap forward with the inclusion of Roverò - Barbera del M.to Superiore and Mariulin, a Martinotti method sparkling wine. For a total of approximately 12,000 bottles.

In **2020**, Solista, Grignolino del M.to Casalese, and Austin, Metodo Classico Rosato were introduced. The total bottles were 22,000 and the sales network expanded.





HOW IS GOING

2021, which began with uncertainty due to COVID-19, marks an important year for the company: winemaker Dario Aceto joins the team. The òl Fól label was also introduced with a yearly limited production. The panoramic terrace in Cella Monte was inaugurated.

In **2022**, the first steps were taken into the international market. On-site hospitality has been developed, with guided tours and tasting offers. On the agricultural side, however, the SQNPI (National Integrated Production Quality System) certification was completed, a certification based on regional integrated production specifications.

In **2023**, a commercial figure aimed at developing the Horeca market arrives in the company. The renovation of some parts of the company headquarters also continues.

2024 sees the launch of a new product line, the **Terroir Line**, with a strong territorial imprint and longer refinements to ensure greater longevity. The youngest also joins the company to support the commercial and production side.



TERRITORY

The company is based in **Cella Monte**, a small village in **Piedmont**, in the province of **Alessandria** a few km from **Casale**, the historic capital of Monferrato.

The area known as **Monferrato** is one of the largest wine-growing areas in Italy and includes the provinces of Alessandria and Asti. This stretches from the Po River to the hills close to the Ligurian Apennines.

More specifically, Cella Monte is part of the nine municipalities that form the **Monferrato degli Infernot**, a sub-area recognized by UNESCO in 2014 thanks to the Infernot, small underground rooms dug by hand and used for storing wine.

Among most consolidated denominations of the area, we have "**Grignolino del Monferrato Casalese DOC**" an autochthonous vine whose roots fall within the territory, as documented by numerous historical references; "**Barbera del Monferrato DOC**" a more ready-to-drink version, and the more structured and ambitious "**Barbera del Monferrato Superiore DOCG**".



The soil in this area has **marine sedimentary origins**, as demonstrated by the numerous fossils and shells still found today. The ground, although with very different textures, is characterized by a high **limestone** content which gives the Barbera a tonic and deep character, while in the Grignolino it tends to enhance the unmistakable tannic and spicy texture.

The company owns about **50 hectares** of vineyards distributed over seven municipalities. This allows the company to select the best plots to enhance the character of each label, such as freshness, tannins, aromas, or body.

The Grignolino grapes are selected from white and calcareous soils located at the highest altitudes (300m) to give a greater phenolic and aromatic maturity. Darker and more ferrous soils that bring freshness are perfect for Barbera. The lands closest to the valleys are instead reserved for the cultivation of white grapes, such as Arneis and Chardonnay where day and night temperature difference plays the fundamental role.





CELLA MONTE

Cella Monte is a small village in the heart of Monferrato and encloses centuries of history within the walls of its houses. It became part of the "**Borghi Più Belli d'Italia**" club in 2018, and here seats the Cantoni Stone Ecomuseum, which has been studying and describing the "**infernot**" for years. An open-air museum pampered by rolling hills, vineyards, and "casot".

It appears the name, Cella, derives from the wine cellars which were formerly dug out of the sandstone and occupied the vast area where the first houses were built. In 1863 Mayor Luigi Vallino added "Monte" to the name of the Municipality, as it is located on one of the most beautiful hills of Monferrato.

The "**infernot**" remains the intangible heritage of these hills and marks the profound connection between man, agriculture, and territory. They are cellars entirely dug into the Catoni stone. With 15 degrees of temperature, 90% humidity, and the absence of light, they are the perfect environment for refining the longest-lived wines.

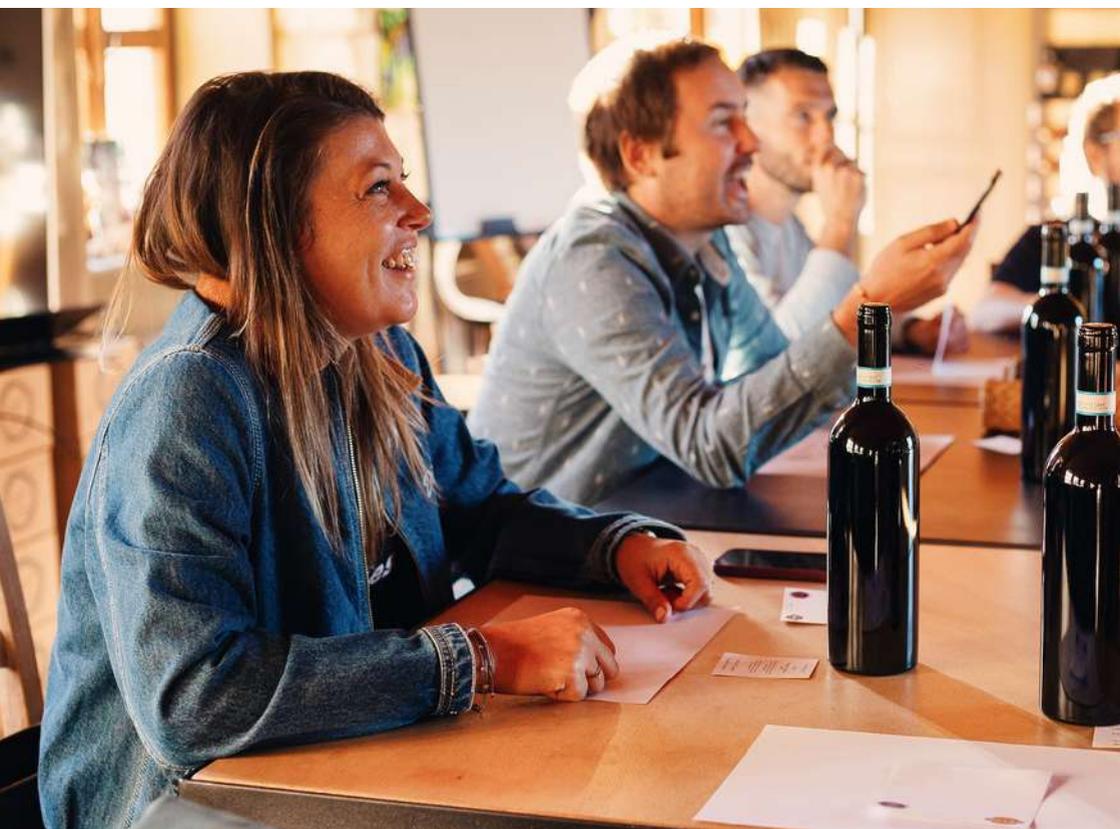
WINE TOURISM

The company, which has a sales point in the heart of the village of Cella Monte, remains open to the public every day for **tastings** and **guided tours** of the historic cellar and the typical "Infernot".

Every year, the **events calendar** is published which usually opens in spring and combines local events with events organized directly by the company in collaboration with other entities. Among these, the most iconic has become: the **cinema under the stars** in July, the experiential grape **harvest**, and the workshops.

The location is also available for **corporate events, team building, ceremonies**, and celebrations. Every year the proposals vary and are innovated, but the mission remains the same: to bring tourists ever closer to **Monferrato**.

For this reason, we are also often looking for collaborations for **catering, seasonal products** (panettone, Colomba, Easter eggs,...), **B&Bs**, and **Relais**.



WINE TASTING

- Visit historic cellar and infernot
- Tasting of 4 wines
- Artisanal breadsticks

Hours: 11.00 - 13.00 - 15.00 - 17.00.

Duration approximately
1h/1h 30min.

Possibility of adding a small platter
of local products.

WINE BAR

- Glass of wine (excluding Roverò, òl Fól and Austin)
- Bottle (choose from all our labels)
- Small platter of local products: cured meats, cheeses,...

Availability 7 days a week.
Indoor and outdoor spaces.

TOUR

- Guided tour of the company's historic cellar
- Visit to the infernot annexes characteristic of our hills

Availability 7 days a week.

Hours: 11.00 - 13.00 - 15.00 - 17.00

Duration 15/20 min

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QUALITY

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

HOSPITALITY

Tastings, guided tours, visits of our infernot, and events are the basis of our activity.

FAMILY

Without our large family, Cinque Quinti could not exist.

TERRITORY

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



CINQUE QUINTI

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

ENVIRONMENT

For several years, we have been following regulations which allow to drastically reduce the use of pesticides.

TEAM WORK

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

AUTHENTICITY

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

MARKETING

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

HARVEST

Welcome coffee

Corporate meeting

Harvest:

- Theoretical introduction to the activity
- Division into teams
- Grape harvest
- Visit the production cellar
- Taste from the tanks

Light lunch with tasting

Infernot tour

SPORT

Welcome coffee

Corporate meeting

Sport activity:

- trekking
- e-bike
- yoga
- pilates

Light lunch with tasting

Infernot tour

WORKSHOP

Welcome coffee

Corporate meeting

Workshop:

- painting with wine
- Canton stone objects
- custom labels
- floral arrangements

Light lunch with tasting

Infernot tour

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WEBSITE

VIEWS

12.869

unique page
views

MY BUSINESS

2.727

views
on Google

USERS

4.746

active users
monthly

FACEBOOK

FOLLOWERS

15.358

active followers, average
monthly growth of 290

ENGAGEMENT

3.438

on page posts, includes
likes and comments

COVERAGE

12.165

100% organic

INSTAGRAM

FOLLOWERS

8.507

active followers, average
monthly growth of 212

ENGAGEMENT

4.374

on page posts, includes
likes and comments

IMPRESSIONS

43.776

100% organic



OUR
WINES





ROVERÒ



APPELLATION: Barbera del Monferrato Superiore DOCG

COLOR: deep purplish-red

ALCOHOL: ~ 15% vol

PRODUCTION AREA: Cella Monte (AL)

SOIL: clayey, good water retention capacity, reddish color

GRAPE VARIETY: Barbera 100%

ALTITUDE: 240 m asl

EXPOSURE: South

TRAINING SYSTEM: guyot

HARVEST PERIOD: end of September

HARVEST METHOD: hand-picked

YEAR OF PLANTATION: 2003

PRODUCTION PER HECTARE: 60 ql

FERMENTATION: alcoholic and malolactic in steel at 26/28°C

SKIN CONTACT: 12 days

MATURATION: from 12 to 15 months in 25 HL oak barrels

BOTTLING: July

SERVICE TEMPERATURE: 16/18 °C

ESTIMATED PEAK OF MATURATION: 8 years

TASTING NOTES: notes of ripe red fruit can be recognized, and the oak wood gives spicy notes that make it soft, full-bodied and persistent.

PAIRING: to accompany a risotto with sausage during a romantic dinner or to sip on a cold winter night in front of the fireplace.

FORMATS: 750 ml / 1500 ml



CARISA



APELLATION: Barbera del Monferrato DOC

COLOR: purplish red

ALCOHOL: ~ 14,5% vol

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

SOIL: clayey, good water retention capacity, reddish

GRAPE VARIETY: Barbera 100%

ALTITUDE: 240 m asl

EXPOSURE: South/West

TRAINING SYSTEM: guyot

HARVEST PERIOD: half Septmeber

HARVEST METHOD: hand-picked

YEAR OF PLANTATION: 2003

PRODUCTION PER HECTARE 80 ql

FERMENTATION: alcoholic and malolactic in steel

SKIN CONTACT: 11 days

MATURATION: from 9 to 12 months in steel tanks

BOTTLING: July

SERVICE TEMPERATURE: 14/16 °C

ESTIMATED PEAK OF MATURATION: 3 years

TASTING NOTES: aromas of red and black fruit, such as cherry and blackberry. On the palate, you can perceive an acid note typical of Barbera, a slight tannin that softens over time.

PAIRING: perfect for an Easter barbecue with friends to balance the greasiness of the lamb thanks to its main characteristic: acidity.

FORMATS: 750 ml / 1500 ml



BARBERA D'ASTI

available only for
the Horeca sector



APPELLATION: Barbera d'Asti DOCG

COLOR: purplish red

ALCOHOL: ~ 14% vol

PRODUCTION AREA: San Giorgio Monferrato

SOIL: clayey, good water retention capacity and high presence of limestone

GRAPE VARIETY: Barbera 100%

ALTITUDE: 240 m asl

EXPOSURE: South/West

TRAINING SYSTEM: guyot

HARVEST PERIOD: half September

HARVEST METHOD: hand-picked

YEAR OF PLANTATION: 2003

PRODUCTION PER HECTARE 80 qL

FERMENTATION: alcoholic and malolactic in steel

SKIN CONTACT: 9 days

MATURATION: 6 months in steel tanks

BOTTLING: March

SERVICE TEMPERATURE: 14/16 °C

ESTIMATED PEAK OF MATURATION: 3 years

TASTING NOTES: hints of cherry, dark berries, and balsamic notes enclosed in a frank wine, perfect for evenings with friends.

PAIRING: soft and enveloping, it's what you were looking for to accompany traditional appetizers, tasty first courses or meat-based recipes.

FORMATS: 750 ml



linea terroir
SAN PIETRO

APPELLATION: Grignolino del Monferrato Casalese DOC, vigna San Pietro

COLOR: clear ruby red

ALCOHOL: ~ 14% vol

PRODUCTION AREA: vigna San Pietro, Olivola (AL)

SOIL: high % of limestone and good balance between loam and clay. Cardona Formation (about 30 million years ago)

GRAPE VARIETY: Grignolino 100%

ALTITUDE: 290 m asl

EXPOSURE: South/West

TRAINING SYSTEM: guyot

HARVEST PERIOD: half September

HARVEST METHOD: hand-picked in the first hours of the day

YEAR OF PLANTATION: 2015

YIELD PER HECTARE: 60 tons

FERMENTATION: alcoholic and malolactic in stainless steel

SKIN CONTACT: 7 days at 26°C

MATURATION: 10 months in stainless steel

BOTTLING: July

SERVING TEMPERATURE: 14/16 °C

ESTIMATED PEAK OF MATURATION: 7 years

NOTES: this more serious guise, coming from a single vineyard with additional geographical mention, expresses all its character from spice to juicy red fruit.

FOOD PAIRING: its noble and precise tannin allows a pairing with succulent foods such as a Rossini fillet, but does not draw more delicate dishes such as a Fassona or fish tartare.

FORMATS: 750 ml, 1500 ml



linea terroir
One terroir. 5 brothers and
an innovative philosophy



SOLISTA



APPELLATION: Grignolino del Monferrato Casalese DOC

COLOR: brilliant ruby red

ALCOHOL: ~ 14% vol

PRODUCTION AREA: Olivola & S. Giorgio (AL)

SOIL: high % limestone and good balance between silt and clay

GRAPE VARIETY: Grignolino 100%

ALTITUDE: 290 m asl

EXPOSURE: South/West

TRAINING SYSTEM: guyot

HARVEST PERIOD: half September

HARVEST METHOD: hand-picked

YEAR OF PLANTATION: 2015

PRODUCTION PER HECTARE: 70 ql

FERMENTATION: alcoholic and malolactic in steel

SKIN CONTACT: 6 days

MATURATION: 6 months in steel tanks

BOTTLING: March

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

ESTIMATED PEAK OF MATURATION: 2 years

TASTING NOTES: the nose is delicately spiced with citrus and red fruit notes. It is a wine with a delicate color and pleasant tannins.

PAIRING: in the colder seasons it goes perfectly with delicate flavors such as veal escalopes. While on the hottest days, don't hesitate to sip it chilled with fish crudités.

FORMATS: 750 ml



AUSTIN



APPELLATION: Spumante Brut Metodo Classico Rosato

COLOR: coppery pink

ALCOHOL: ~ 12% vol

PRODUCTION AREA: Rosignano (AL)

SOIL: rich in limestone from sandstone rock and fossil sediments

GRAPE VARIETY: Pinot Noir 100%

ALTITUDE: 260 m asl

EXPOSURE: West

TRAINING SYSTEM: guyot

HARVEST PERIOD: beginning of August

HARVEST METHOD: hand-picked in crates

YEAR OF PLANTATION: 2004

PRODUCTION PER HECTAERE: 60 q/l

FERMENTATION: the 1st to create the base wine, the 2nd in the bottle with selected yeasts.

SUR LIES: between 20 and 27 months

SERVICE TEMPERATURE: 6/8 °C

ESTIMATED PEAK OF MATURATION: 7 years

TASTING NOTES: the color recalls its delicate floral scents. Notes of yeast and bread crust are perceived. Fresh and elegant with good acidity. The bubble is fine, persistent, and pleasant in the mouth.

PAIRING: oysters and foie gras are both elegant pairings, but for a more down-to-heart option try it with fries or fried chicken.

FORMATS: 750 ml / 1500 ml



OMBRA

APPELLATION: Monferrato DOC Chiaretto

COLOR: soft pink

ALCOHOL: ~ 11,5% vol

PRODUCTION AREA: Cella Monte (AL)

SOIL: clayey, good water retention capacity

GRAPE VARIETY: Bonarda 100%

ALTITUDE: 230 m asl

EXPOSURE: West

TRAINING SYSTEM: guyot

HARVEST PERIOD: end of August

HARVEST METHOD: hand-picked

YEAR OF PLANTATION: 2010

PRODUCTION PER HECTARE: 85 q/l

SKIN CONTACT: soft whole bunch pressing

FERMENTATION: alcoholic fermentation in steel at 16°C for 12 days

MATURATION: 6 months in steel, batonnage on fine lees

BOTTLING: March

SERVICE TEMPERATURE: 8/10 °C

ESTIMATED PEAK OF MATURATION: 1 year

TASTING NOTES: a straightforward and simple wine. The wild strawberry on the nose is cheerful and refreshing. A great drinkability with a contained alcohol content. With a platter of cold cuts or risotto with raw prawns

PAIRING: enjoy it in the shade of a terrace overlooking the Monferrato hills, for a relaxing break on a hot summer day.

FORMATS: 750 ml



MARIULIN



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

COLOR: soft yellow

ALCOHOL: ~ 12% vol

PRODUCTION AREA: Cella Monte (AL)

SOIL: a combination of several vineyards with white sandstone soil

GRAPE VARIETY: Chardonnay 100%

ALTITUDE: 240 m slm

EXPOSURE: East - South/West

TRAINING SYSTEM: guyot

HARVEST PERIOD: half August

HARVEST METHOD: hand-picked

YEAR OF PLANTATION: 2009

PRODUCTION PER HECTARE: 80 ql

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

BOTTLING: April

SERVICE TEMPERATURE: 6/8 °C

ESTIMATED PEAK OF MATURATION: 1 year

TASTING NOTES: the nose perceives aromas of white pulp fruit with a slightly exotic note. It is fresh and well balanced, the bubble is pleasant.

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

FORMATS: 750 ml



DEDALO



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: half September

HARVEST METHOD: hand-picked in baskets

YEAR OF PLANTATION: 2013

PRODUCTION PER HECTARE: 65 q/l

SKIN CONTACT: 4 hours in the press and soft pressing

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

MATURATION: 6 months in stainless steel, batonnage on fine lees

BOTTLING: March

SERVICE TEMPERATURE: 8/10 °C

ESTIMATED PEAK OF MATURATION: 2 years

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

PAIRING: try with the typical Piedmontese Fassona tartare, or with a sea bream in the oven, a stone's throw from the sea.

FORMATS: 750 ml



ÈL FÓL

limited
production



APPELLATION: Piemonte DOC Sauvignon
COLOR: intense straw yellow
ALCOHOL: 13,5% vol
PRODUCTION AREA: San Giorgio M.to (AL)
SOIL: a single vineyard with sandstone soil with a high percentage of limestone
GRAPE VARIETY: Sauvignon 100%
ALTITUDE: 250 m asl
EXPOSURE: North
TRAINING SYSTEM: guyot
HARVEST PERIOD: end of August
HARVEST METHOD: hand-picked
YEAR OF PLANTATION: 2015
PRODUCTION PER HECTARE: 85 tons
SKIN CONTACT: cold for 12 hours at 6°C
FERMENTATION: alcoholic in steel at 17°C
MATURATION: 7 months in French oak barrique + acacia tonneau and 8 months in bottle
BOTTLING: July
SERVICE TEMPERATURE: 8/10 °C
ESTIMATED PEAK OF MATURATION: 8 years

TASTING NOTES: taking examples from the multiple personalities and skills of the jester, the label "Èl Fól" was born. We change the rules of the game by creating a unique and limited production every year with our best grape varieties.

PAIRING: enjoy it exclusively on our shaded terrace, admiring the Monferrato panorama, on a hot summer day.

FORMATS: 750 ml



IL PASSO



APPELLATION: Vino Bianco da Uve Appassite

COLOR: amber

ALCOHOL: ~ 16% vol

PRODUCTION AREA: Ozzano Monferrato (AL)

SOIL: clayey, calcareous

GRAPE VARIETY: Traminer 100%

ALTITUDE: 240 m asl

EXPOSURE: North

TRAINING SYSTEM: guyot

HARVEST PERIOD: half October

HARVEST PERIOD: hand-picked

YEAR OF PLANTATION: 2000

PRODUCTION PER HECTARE: 55 ql

DRYING: in the vineyard with cutting of the fruiting head for 40 days. Development of noble molds

SKIN CONTACT: with stalk for 5 days at 16°C followed by soft pressing

FERMENTATION: 12 days at 16°C

MATURATION: 2 months in steel tanks, 12 months in 500-liters acacia tonneau

BOTTLING: April

SERVICE TEMPERATURE: 14/16 °C

ESTIMATED PEAK OF MATURATION: 7 years

TASTING NOTES: this wine preserves aromas of exotic fruit and banana, and the note of saffron typical of moldy wines with an enveloping sip.

PAIRING: the cheese trolley is its best friend, especially if you have strong-flavored blue cheeses, but if you prefer something sweet, try it with dark chocolate or dry pastries.

FORMATS: 375 ml



GRAPPA di grignolino



APPELLATION: Grappa single vineyard of Grignolino, without aging

COLOR: colorless, limpid, and crystalline

ALCOHOL: ~ 42% vol

GRAPE VARIETY: Grignolino 100%

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

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

QUANTITY: ~ 150 bottles

SERVICE TEMPERATURE: 20 °C

TASTING NOTES: the nose denotes 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.

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

FORMATS: 700 ml





CONTACTS



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