WHERE WINE WELCOMES, AND THE VIEW ENCHANTS

Della Monte

MONFERRATO DEGLI INFERNOT

www.cinquequinti.com

who are we
our story

Cinque Quinti: Our Family Dream

Cinque Quinti was born from a dream shared by **five siblings** – Fabrizio, Martina, Michele, Francesca, and Mario – who chose to breathe new life into their family winery, founded four generations ago. A project that blends **tradition** and **innovation**, **deep roots**, and a **vision for the future**.

Our Story

Everything starts with the land, the hills that have watched us grow and that we cultivate passionately.

- Fabrizio and Michele, inheriting their grandfather's love for the vineyard, dedicate themselves daily to caring for the vines and other crops.
- After studying Oenology in Florence, Mario now oversees the production and winemaking process while supporting commercial development.
- Martina and Francesca, with their expertise in marketing, have shaped the identity of our brand, managed communications, and organized events that bring wine to life beyond the glass.

A Journey in Constant Evolution

Since our first harvest in 2015, we have never stopped growing. Each bottle tells the story of Monferrato, and every experience in our winery is an invitation to explore our world. Today, alongside wine production, we have created a **unique wine tourism offering**, featuring tastings, events, and moments to be enjoyed among the vineyards and infernot, immersing visitors in the authentic essence of our land.

Cinque Quinti is more than just a winery: it is a place where passion takes shape and becomes wine, sharing, and emotion.

the beginning
2015

The Birth of Cinque Quinti: A Dream Taking Shape

It all began with the **2015** harvest when Michele and Fabrizio experimented with their first production, while Martina and Francesca created the brand's identity. This is how Cinque Quinti was born—a project fueled by the passion of five siblings and their deep bond with Monferrato.

In **2017**, the first label was launched, destined to become Carisa. The following year, production tripled with the introduction of Dedalo, a Monferrato Bianco made from Arneis grapes, marking the first step toward an ever-expanding range.

In **2019**, Roverò and Mariulin were added, bringing production to 12,000 bottles. In 2020, Grignolino Solista and the sparkling wine Austin made their debut, increasing production to 22,000 bottles and expanding distribution into new regions.

Today, Cinque Quinti is a solid reality, born from a dream and nurtured with passion, innovation, and deep respect for tradition. Every bottle tells the story of a family and a unique territory, intending to bring Monferrato into the glasses of more and more wine lovers.

today
2025

Growth and Innovation: The Steps of Cinque Quinti

The year **2021** began with uncertainty but brought significant changes: winemaker Dario Aceto joined the team, introducing new perspectives to production. We launched ël Fól, a limited-edition experimental label, and inaugurated our panoramic terrace in Cella Monte, a new space dedicated to hospitality.

In **2022**, we took our first steps into international markets, expanded our wine-tasting and tour offerings, and obtained the SQNPI certification, reaffirming our commitment to sustainable viticulture.

In **2023**, a new commercial role was introduced to focus on the Horeca market, while the renovation of our headquarters continued, enhancing the visitor experience.

The year **2024** marked a turning point: we launched the Linea Terroir, a collection of wines aged longer for greater longevity and elegance. Additionally, the youngest of the five siblings officially joined the team, bringing fresh energy to both commercial and production management.

Cinque Quinti continues to grow and evolve year after year while staying deeply connected to its land and history.

monferrato
territory

The winery is based in Cella Monte, a charming village, just a few kilometers from Casale Monferrato, the historic capital of Monferrato.

Monferrato: A Unique Land

Monferrato is one of Italy's largest wine regions, stretching across the provinces of Alessandria and Asti, from the banks of the Po River to the hills bordering the Ligurian Apennines.

Cella Monte is one of the nine villages of **Monferrato degli Infernot**, a **UNESCO World Heritage site since 2014**, recognized for its Infernot—fascinating underground chambers hand-carved into stone, historically used to store wine.

The Wine Denominations of Monferrato

Monferrato is home to exceptional wines. Among the key denominations are:

- Grignolino del Monferrato Casalese DOC – An indigenous variety deeply rooted in Monferrato degli Infernot, with numerous historical references documenting its legacy;
- Barbera del Monferrato DOC – A fresh and approachable expression of Barbera;
- Barbera del Monferrato Superiore DOCG – A more structured and ambitious version, aged longer for greater complexity.

An Ancient Soil, A Wine of Character

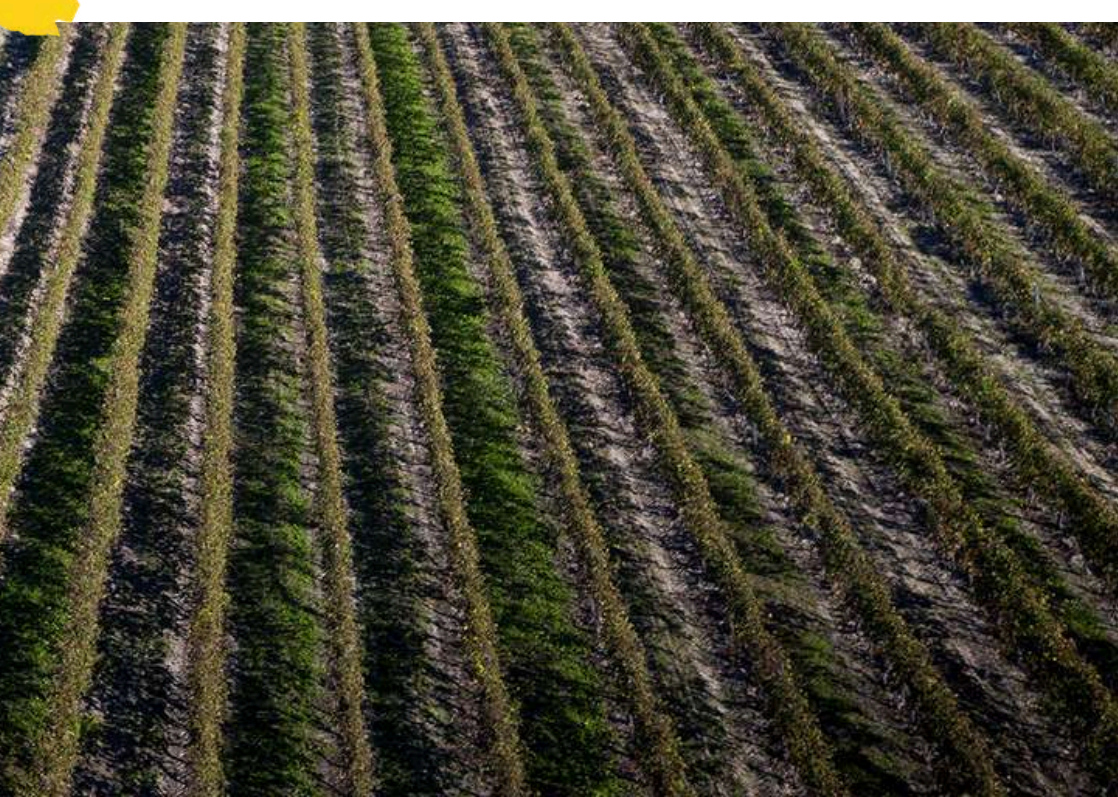
The Monferrato soil has marine sedimentary origins, as demonstrated by the numerous fossils still visible today among the vineyards. This richness of limestone in the soils profoundly influences the character of our wines:

- Barbera – Acquires structure and depth, with a marked freshness.
- Grignolino – Its unmistakable tannic texture and elegant spicy notes are enhanced.

35 Hectares of Vineyards, 7 Municipalities, Infinite Facets

Cinque Quinti cultivates approximately 35 hectares of vineyards distributed across 7 municipalities, a heritage that allows us to select the best plots based on the desired freshness, tannicity, aroma, and body.

- Grignolino – Grown in the white and calcareous soils located at the highest altitudes (300 m above sea level), where the phenolic and aromatic maturity reaches optimal levels.
- Barbera – Prefers darker, ferrous soils, which bring greater freshness and vivacity.
- White grapes (Arneis, Chardonnay) – Grown in the areas closest to the valley floor, where the temperature range between day and night favors aromatic complexity and elegance.



cella monte
the village

Cella Monte: A Village of History and Tradition

In the heart of Monferrato, surrounded by rolling hills and vineyards, stands Cella Monte, a small jewel of history and culture:

- One of the Most Beautiful Villages in Italy since 2018
- Home of the Pietra da Cantoni Ecomuseum, guardian of the tradition of the “infernot”
- An open-air museum, among vineyards and “casot” and paintings by Colonna.

The name of Cella Monte seems to derive from the ancient "celle vinarie", dug into the sandstone and used for the conservation of wine. In 1863, Mayor Luigi Vallino added "Monte" to the name of the municipality, to underline its privileged position on one of the most fascinating hills of Monferrato.

A UNESCO Heritage Site within reach

In 2014, the Vineyard Landscapes of Langhe, Roero, and Monferrato were recognized as a UNESCO World Heritage Site, and Cella Monte is located right in the core zone of the Monferrato degli Infernot. It is also only 1 hour from Milan, Turin and Genoa.

A place where time seems to stop, between history, nature, and the scent of wine. 🍷

wine tourism
hospitality

An Authentic Experience in the Heart of Monferrato

The company has a sales point and a tasting room in the heart of the village of Cella Monte, open every day for:

- Guided tastings
- Visits to the historic cellar and the “Infernot”

Events and Collaborations

Every year, we publish an events calendar that opens in spring, combining:

- Local events
- Exclusive events by Cinque Quinti, such as Cinema under the Stars, Experiential Harvest, Workshops, and immersive activities

Location for private events

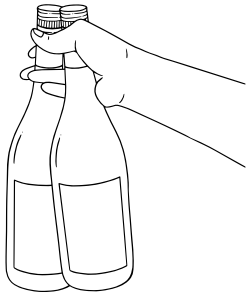
Our structure is available for corporate events, team building, ceremonies, and celebrations. We are always open to new collaborations with:

- Catering and artisanal products (Christmas boxes , oil..)
- B&B and Relais to offer a complete welcome to visitors

Our mission? To bring more and more tourists closer to Monferrato, through authentic and engaging experiences.

TASTING

A sensory journey through the flavors and aromas of our wines, guided by the passion and tradition of Monferrato, accompanied by local delicacies.

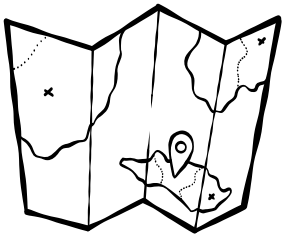


WINE BAR

A welcoming corner where wine becomes an experience: an exclusive selection to sip slowly, accompanied by small gastronomic pleasures.

INFERNOT TOUR

A dive into the heart of our history, exploring the ancient underground cellars that guard our wine like a secret treasure. A unique experience, to be lived between mystery and tradition.

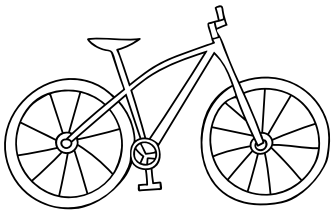


TEAM BUILDING

Immersive and engaging activities, from guided workshops to grape harvesting and cooking classes, to strengthen bonds and foster teamwork in a genuine and authentic context.

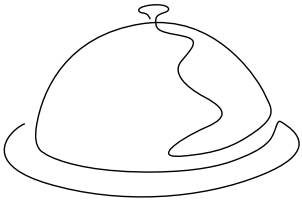
SPORT

Moments of well-being and dynamism, with outdoor activities such as trekking, pilates and other experiences designed to experience the area in an active and regenerating way.



CELEBRATE

Every occasion becomes special with our refreshments and celebrations, designed to celebrate the most important moments with a touch of elegance and simplicity.

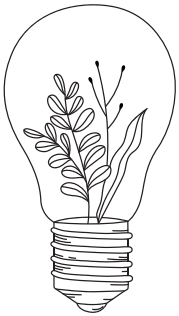


WINE DINNER

A culinary experience at the restaurants we work with that combines a passion for wine with the magic of the table: special evenings dedicated to the perfect pairing.

WINE MENU

Wine lists with pairings studied specifically for the venue, to best enhance every flavour and every sip, taking care of every detail and the graphic part.

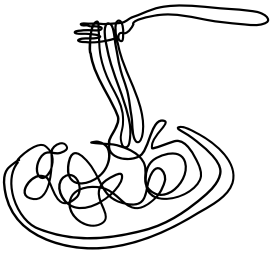


WORKSHOPS

Each workshop is an opportunity to explore your creativity and take home a work of art that tells the story of our territory. An experience that combines manual skills, passion and tradition in a personal and unforgettable touch.

CATERING

With restaurants, shops and delicatessens we organize on-site catering. Convivial lunches, snacks, informal refreshments, we create authentic and unforgettable experiences for every occasion.



values
company ethic

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

QUALITY

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

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 local companies that create unique synergies.

AUTHENTICITY

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

HOSPITALITY

Tastings, guided tours, tours of our “infernots” and events are the basis of our activity.

FAMILY

Without our large family, Cinque Quinti could not exist.

ENVIRONMENT

SQNPI is the certification based on regional integrated production specifications that provide for a drastic reduction in the phytosanitary products that can be used.

MARKETING

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

To tell our story concretely, we have collected some key numbers representing our growth, production, and community. From the vineyards to the bottles, passing through our online presence, here is an overview of our most significant results.*

staistics
our numbers

HECTARES UNDER VINEYARD	35
BOTTLES PRODUCED PER YEAR	~40.000
VARIETIES PRODUCED	12
ANNUAL WEBSITE VISITS	41.128
ANNUAL PHYSICAL VISITORS	~9.000
MONTHLY TASTINGS	332
EVENTS ORGANIZED PER YEAR	23
TOTALE FOLLOWER	27.203

*YEAR 2024

our wines

all the labels

GRIGNOLINO S. PIETRO

Linea Terroir

Born from a single vineyard in the heart of the municipality of Olivola, this is our first step towards a deeper vision of the terroir. Elegant and concentrated, with ripe and silky tyearsns, with notes of spice and juicy red fruit.

GENERAL INFO

- Grignolino del Monferrato Casalese DOC - Vigna San Pietro
- Brilliant ruby red
- Vol ~14%

PRODUCTION AREA

- Vigna San Pietro - Olivola (AL)
- 290 m AMSL watching South/West
- Soil with a high percentage of limestone and a good balance between silt and clay. Cardona Formation (approx. 30 million years ago)

VINEYARD INFO

- Grignolino 100 %
- Plant age: 2015
- Training system: Guyot
- Production per hectare: 60 tons
- Harvest period: first half of september
- Harvest method: manual, in the early hours of the morning

WINEMAKING PROCESS

- Fermentation: alcoholic and malolactic in steel
- Skin contact: 10 days at 26°C
- Maturation: ~10 months in steel tanks
- Rest in the bottle: ~14 months
- Bottling period: july

INFO FOR BEST SERVICE

- Temperature of service: 14-16°C
- Food pairing: *its noble and precise tyearsn allows it to be paired with succulent foods such as a fillet Rossini, but it does not design more delicate dishes such as a Fassona tartare or even fish.*
- Best evolutionary peak: 7 years
- Available formats: 750 ml, 1500 ml
- Pieces available: ~2.000 bottles / 50 magnum

MONFERRATO ROSSO

Linea Terroir

Monferrato Rosso is the meeting of two opposite souls that complement each other. It combines the freshness of Grignolino with the depth of Cabernet Sauvignon. The transparent ruby color contains aromas of spices and vegetal notes, while the sip is balanced, enveloping, and persistent.

GENERAL INFO

- Monferrato DOC Rosso
- Intense ruby red
- Vol ~15%

PRODUCTION AREA

- Vigna San Pietro - Olivola | Cella Monte (AL)
- 290 - 210 m AMSL watching South/West | West
- Soil with a high % of limestone and a good balance between silt and clay. | High concentration of iron and red clay. Good water capacity.

VINEYARD INFO

- Grignolino 50 % and Cabernet Sauvignon 50%
- Plant age: 2015 | 2004
- Training system: Guyot
- Production per hectare: 60 tons
- Harvest period: beginning of october
- Harvest method: manual, in the early hours of the morning

WINEMAKING PROCESS

- Fermentation: alcoholic and malolactic in steel
- Skin contact: 12 days at 26°C
- Maturation: ~16 months in french oak tonneaux
- Rest in the bottle:: ~16 months
- Bottling period: july

INFO FOR BEST SERVICE

- Temperature of service: 14-16°C
- Food pairing: *it allows for a decidedly structured pairing, such as a grilled rib eye or slow-cooked braised meat. The perfect wine to liven up the environment and conversation*
- Best evolutionary peak: 10 years
- Available formats: 750 ml, 1500 ml
- Pieces available: ~1.900 bottles / 50 magnum

SOLISTA

Solista enchants with its lightness and freshness, dressed in a clear and transparent ruby red. Delicate notes of freshly picked cherry and strawberry emerge on the nose, while its unmistakable tyearsno gives character and personality.

GENERAL INFO

- Grignolino del Monferrato Casalese DOC
- Brilliant ruby red
- Vol ~13%

PRODUCTION AREA

- A combination of different vineyards
- 290 m AMSL watching South/West
- Soil with a high percentage of limestone and a good balance between silt and clay

VINEYARD INFO

- Grignolino 100 %
- Plant age: 2015
- Training system: Guyot
- Production per hectare: 70 tons
- Harvest period: first half of september
- Harvest method: manual

WINEMAKING PROCESS

- Fermentation: alcoholic and malolactic in steel
- Skin contact: at 24°C for 4 days
- Maturation: ~6 months in steel tanks
- Rest in the bottle: ~1 month
- Bottling period: march

INFO FOR BEST SERVICE

- Temperature of service: 14-16°C or chill at 10/12°C
- Food pairing: *in the colder seasons, it pairs perfectly with the traditional "bagna cauda". On the hottest days, do not hesitate to sip it fresh with some raw fish.*
- Best evolutionary peak: 2 years
- Available formats: 750 ml, 1500 ml
- Pieces available: ~4.000 bottles / 50 magnum

ROVERÓ

The cherry and black cherry emerge with finesse, while the acidity, traditional in this varietal, is expertly softened by the wood. Perfect for those looking for an intense but harmonious tasting experience.

GENERAL INFO

- Barbera del Monferrato Superiore DOCG
- Deep purple red
- Vol ~15,5%

PRODUCTION AREA

- Olivola (AL)
- 240 m AMSL watching South
- Soil with a high percentage of limestone with a good balance between silt and clay

VINEYARD INFO

- Barbera 100 %
- Plant age: 2003
- Training system: Guyot
- Production per hectare: 60 tons
- Harvest period: end of september / beginning of october
- Harvest method: manual

WINEMAKING PROCESS

- Fermentation: alcoholic and malolactic in steel
- Skin contact: at 26°C for 10 days
- Maturation: ~15 months in french oak big barrel
- Rest in the bottle: ~5 months
- Bottling period: july

INFO FOR BEST SERVICE

- Temperature of service: 16-18°C
- Food pairing: *to accompany a risotto with sausage during a romantic dinner or to sip on a cold winter night in front of the fireplace.*
- Best evolutionary peak: 10 years
- Available formats: 750 ml, 1500 ml
- Pieces available: ~5.000 bottles / 100 magnum

CARISA

Carisa is a wine that tells the story of our land, a Barbera that preserves the simplicity and richness of Monferrato. The aromas of ripe cherry and blackberry intertwine with the typical acidity of the variety and a light tannin that softens over time.

GENERAL INFO

- Barbera del Monferrato DOC
- Purple red
- Vol ~14,5%

PRODUCTION AREA

- Vineyard Carisa, Cella Monte (AL)
- 240 m AMSL watching South/West
- Clay soil with a good presence of sand. Reddish color due to iron concentration

VINEYARD INFO

- Barbera 100 %
- Plant age: 2003
- Training system: Guyot
- Production per hectare: 80 tons
- Harvest period: half september
- Harvest method: manual

WINEMAKING PROCESS

- Fermentation: alcoholic and malolactic in steel
- Skin contact: at 25-28°C for 9 days
- Maturation: ~7 months in steel tanks
- Rest in the bottle: ~4 months
- Bottling period: july

INFO FOR BEST SERVICE

- Temperature of service: 14-16°C
- Food pairing: *perfect for Easter barbecue with friends to balance the greasiness of the lamb thanks to its main characteristic: acidity.*
- Best evolutionary peak: 3 years
- Available formats: 750 ml, 1500 ml
- Pieces available: ~6.000 bottles / 100 magnum

BARBERA D'ASTI

Aromas of cherry, dark berries and light balsamic notes intertwine in a sincere and enveloping wine. Barbera d'Asti stands out for its freshness, good body and balance between acidity and softness, making it perfect for evenings with friends.

only for Ho.re.ca

GENERAL INFO

- Barbera d'Asti DOCG
- Purple red
- Vol ~14%

PRODUCTION AREA

- San Giorgio Monferrato (AL)
- 240 m AMSL watching South/West
- Clay soil, good water retention capacity, and a high presence of limestone

VINEYARD INFO

- Barbera 100 %
- Plant age: 2003
- Training system: Guyot
- Production per hectare: 80 tons
- Harvest period: half september
- Harvest method: manual

WINEMAKING PROCESS

- Fermentation: alcoholic and malolactic in steel
- Skin contact: at 25-28°C for 9 days
- Maturation: ~6 months in steel tanks
- Rest in the bottle: ~4 months
- Bottling period: march

INFO FOR BEST SERVICE

- Temperature of service: 14-16°C
- Food pairing: *soft and enveloping, it's what you were looking for to accompany traditional appetizers, tasty first courses or meat-based recipes.*
- Best evolutionary peak: 3 years
- Available formats: 750 ml
- Pieces available: ~3.000 bottles

OMBRA

Ombra is like a sip of freshness under the scorching sun. On the nose, the notes of strawberry and peach evoke summer fruits, while the simple and light taste, with a low alcohol content, makes it the ideal companion for hot summer days.

GENERAL INFO

- Monferrato DOC Chiaretto
- Soft pink
- Vol ~11,5%

PRODUCTION AREA

- Cella Monte (AL)
- 230 m AMSL watching West
- Clayey soil, with sandy veins and rich in fossils

VINEYARD INFO

- Bonarda 100 %
- Plant age: 2004
- Training system: Guyot
- Production per hectare: 80 tons
- Harvest period: first half of september
- Harvest method: manual

WINEMAKING PROCESS

- Fermentation: alcoholic in steel at 16°C for 12 days
- Soft pressing of whole bunches (without maceration)
- Maturation: 6 months in steel tanks, batonnage
- Rest in the bottle: ~1 month
- Bottling period: march

INFO FOR BEST SERVICE

- Temperature of service: 8-10°C
- Food pairing: *enhances its flavor with raw fish, sushi, or risotto with raw shrimp. Its freshness also pairs harmoniously with a platter of cold cuts.*
- Best evolutionary peak: ~1 year
- Available formats: 750 ml
- Pieces available: ~2.500 bottles

DEDALO

Dedalo, with its golden and brilliant color, releases notes of green apple and pear. Enveloping on the palate, with a pleasant mineral and savoury persistence and an elegant almond finish typical of Arneis.

GENERAL INFO

- Monferrato DOC Bianco
- Straw yellow
- Vol ~13%

PRODUCTION AREA

- Cella Monte (AL)
- 240 m AMSL watching South/East
- Clay soil with good water retention capacity

VINEYARD INFO

- Arneis 100 %
- Plant age: 2013
- Training system: Guyot
- Production per hectare: 65 tons
- Harvest period: half september
- Harvest method: manual

WINEMAKING PROCESS

- Fermentation: alcoholic in steel at 16.5°C for 12 days
- Soft pressing
- Maturation: 6 months in steel tanks, batonnage
- Rest in the bottle: ~1 month
- Bottling period: march

INFO FOR BEST SERVICE

- Temperature of service: 8-10°C
- Food pairing: *to try with the typical Piedmontese Fassona tartare, or with a baked sea bream, a stone's throw from the sea*
- Best evolutionary peak: 2 years
- Available formats: 750 ml
- Pieces available: ~4.000 bottles

AUSTIN

Its color reflects the delicate floral scents that characterize it. On the nose, notes of yeast and bread crust emerge. Fresh and elegant on the palate, it offers a well-balanced acidity that enhances its structure. The bubble is fine, persistent, and pleasantly creamy.

GENERAL INFO

- Spumante Brut Rosé - Champenoise Method
- Coppery pink
- Vol ~12%

PRODUCTION AREA

- Rosignano Monferrato (AL)
- 260 m AMSL watching West
- Soil rich in limestone from sandstone rock and fossil sediments

VINEYARD INFO

- Pinot Noir 100 %
- Plant age: 2004
- Training system: Guyot
- Production per hectare: 60 tons
- Harvest period: august
- Harvest method: manual in crates

WINEMAKING PROCESS

- Fermentation: the 1st to create the base wine, the 2nd in the bottle with selected yeasts.
- Sur lies: ~20/27 months
- Sboccatura: depending on the vintage

INFO FOR BEST SERVICE

- Temperature of service: 6-8°C
- Food pairing: *oysters and foie gras are both elegant pairings, but for a more down-to-earth pairing try it with french fries or fried chicken.*
- Best evolutionary peak: 7 years
- Available formats: 750 ml, 1500 ml
- Pieces available: ~3.700 bottles, / 300 magnum

MARIULIN

Mariulin captures the essence of freshness and vivacity. On the nose, floral and fruity notes intertwine in a fresh and fragrant bouquet. The name "Mariulin" brings us back to the figure of our grandfather, a sparkling and energetic person, whose spirit seems to live in every sip.

GENERAL INFO

- Piemonte DOC Chardonnay
- Spumante Brut “Metodo Martinotti” - Charmat Method
- Soft yellow
- Vol ~12,5%

PRODUCTION AREA

- Cella Monte (AL)
- 240 m AMSL watching East | South/West
- A combination of several vineyards with white sandstone soil

VINEYARD INFO

- Chardonnay 100 %
- Plant age: 2009
- Training system: Guyot
- Production per hectare: 80 tons
- Harvest period: august
- Harvest method: manual

WINEMAKING PROCESS

- Fermentation: the 1st to create the base wine, the 2nd in an autoclave based on selected yeasts at 16°C
- Resting on the yeasts for at least 6 months to allow the bubbles to become more elegant and persistent
- Bottling period: april

INFO FOR BEST SERVICE

- Temperature of service: 6-8°C
- Food pairing: *ideal for an aperitif by the pool. Or, for our favorite champion breakfast: fresh bread, salami, and a glass of Mariulin*
- Best evolutionary peak: 1 year
- Available formats: 750 ml
- Pieces available: ~6.000 bottles

ëL FÓL

2022

Inspired by the versatility of the jester, Ël Fol breaks the rules with unique and limited productions. at each harvest. Between notes of elderberry and ripe yellow-fleshed fruit, a pleasant minerality emerges that invites you to sip.

produzione limitata

GENERAL INFO

- Piemonte DOC Sauvignon
- Intense yellow
- Vol 13,5%

PRODUCTION AREA

- San Giorgio Monferrato (AL)
- 250 m AMSL watching Noth
- Sandstone soil with a high percentage of limestone

VINEYARD INFO

- Sauvignon Blanc 100 %
- Plant age: 2015
- Training system: Guyot
- Production per hectare: 85 tons
- Harvest period: 28th august 2022
- Harvest method: manual

WINEMAKING PROCESS

- Fermentation: alcoholic in steel at 17°C for 7 days
- Skin contact: cold at 6°C for 12 hours
- Maturation: 7 months in french oak barrique and tonneaux
- Rest in the bottle: 15 months
- Bottling period: 19th july 2023

INFO FOR BEST SERVICE

- Temperature of service: 8-10°C
- Food pairing: *a pleasant mix of softness and vegetal hints, making it the ideal wine for a tuna tartare or spaghetti with bottarga.*
- Best evolutionary peak: 8 years
- Available formats: 750 ml
- Pieces available: ~2.300 bottles

IL PASSO

Il Passo is a wine that tells the story of our research and our courage in going beyond the boundaries of tradition. It comes from a small parcel of Traminer grapes. It releases warm notes of apricot, honey and saffron, with a harmonious and never cloying sweetness.

GENERAL INFO

- White wine from dried grapes
- Amber yellow
- Vol ~16%

PRODUCTION AREA

- Ozzano Monferrato (AL)
- 240 m AMSL watching North
- Calcareous soil, with clay veins

VINEYARD INFO

- Traminer 100 %
- Plant age: 2000
- Training system: Guyot
- Production per hectare: 55 tons
- Harvest period: half september/beginning of october
- Harvest method: manual

WINEMAKING PROCESS

- Drying: in the vineyard with cuts of the head fruit for 25 days
- Fermentation: at 21°C for 15 days
- Skin contact: during soft pressing for 12 hours
- Maturation: ~19 months in acacia tonneaux
- Rest in the bottle: ~7 months
- Bottling period: july

INFO FOR BEST SERVICE

- Temperature of service: 14-16°C
- Food pairing: *the cheese trolley is his best friend, especially if it's a blue cheese with strong flavors, but if you prefer something sweet try it with dark chocolate or dry pastries*
- Best evolutionary peak: 7 years
- Available formats: 375 ml
- Pieces available: ~2.600 bottles

contacts

www.cinquequinti.com

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