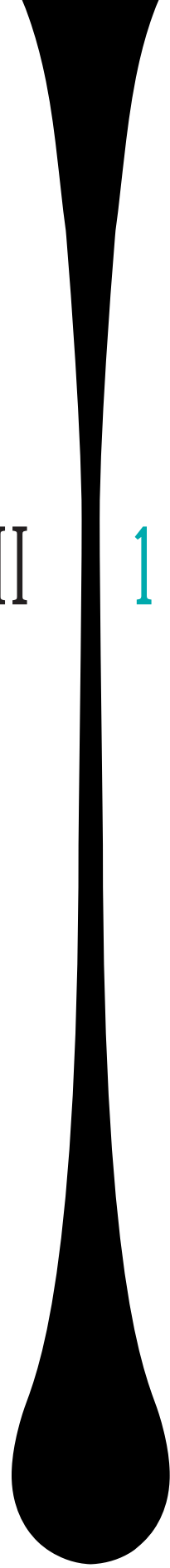


MANDIROLA VINI

1913



MANDIROLA VINI 1913

The history of Mandirola's wine dates back to 1913, when my great-grandfather Enrico bought a farm, established at the beginning of the 19th Century, known as "il Muntagnei" (which means Little Mountain in the local dialect), from a certain Mr. Biasei, a wealthy landholder, who at the time owned the major part of the best lands in Casasco. The property was made up of ten/twelve hectares of land, where mainly grapes, wheat and corn were grown.

Later in the 50s and 60s my grandfather Giovanni, together with his sons Lino, Mario, Bruno and Giorgio, as well as continuing the traditional farm activities, started to produce increasing quantities of wine giving more space to the vineyard year after year.

In the following decade, the farm and winery were extended and new properties in the close municipality of Momperone in Piani di Casasco were acquired. Here other twelve hectares of land were bought, where at the time the largest plum orchard in Piedmont would be set up with its 4000 fruit trees. This decision led to a diversification in the farm strategy, allowing us to keep up with the increasing advanced technologies. Today these lands represent one of the two main branches of the company. They are cultivated with hazelnut trees, with the precious round gentle variety of the Langhe.

Between the 80s and the end of the last century Mandirola winery developed into its current configuration by purchasing the lands called "Lù della Costa", "Saröre" as well as the historical "Tantei", the most ancient Timorasso vineyard, with its 90 years of history.



We love working our land and vineyards with passion and commitment in order to safeguard and preserve our wine district and its uniqueness. For more than 100 years we have been proudly carrying on a precise identity that you will perceive since your very first taste of wine. Today Mandirola extends over 30 hectares. Eleven of them are cultivated with vines using Guyot and spurred cordon systems. The vineyards cover the right hillside which connects Casasco to Magrassi. They are southwest oriented and located at an altitude between 300 and 350 metres.





Some of our historical labels.

When Timorasso was an unknown vine variety my father committed body and soul to growing and selling it, with remarkable endurance. With great passion but also with much effort. It was the 80s.



Mandirola wine has indissolubly bound its history to that of Timorasso. Its cultivation and vinification have been followed with care since the company's origins. Today the renewed global attention for this extraordinary vine acknowledges Timorasso Derthona as one of the most successful experiences in preserving traditions and territories' value.

MANDIROLA VINI 1913

I had always taken part in the company's life since I was a child and I joined it definitively at the end of the 90s, in parallel with a decisive change of perspective in Mandirola's Wines. My personal studies and my agronomic and oenological knowledge are at the basis of the innovations related to agricultural and winemaking techniques, which were brought over the following years. My resolute commitment to maintaining high values of care, tradition and sustainability alongside cutting-edge processes has gradually crafted the wines that today represent Mandirola's selection.

Through the latest Mandirola generation, with Cecilia's arrival in November 2020, new life came into Casasco and will freely reap the family heritage.



MANDIROLA VINI

SUSTAINABLE WINERY

We vinify grapes using concrete tanks, which are over 40 years old, still bought by my father. Using this material for the aging, results in the wine acquiring unique characteristics.

The peculiarity of Casasco Hills, owing to their southwest and southeast exposition, as well as their pedo-climatic uniqueness, provides the ideal environment for growing grapes, which are less exposed to fungal contamination and sudden frosts.

This natural heritage combined with a far-sighted management and the adoption of exclusive agronomic techniques have resulted in a progressive treatment reduction, thus favouring grape and wine purity.

The vineyards are planted employing the traditional Piedmontese system named a cavalcapoggio, which means crosswise or up and down a slope.

This cultivation system allows us to significantly reduce surface land erosion caused by rainwater, thus preventing landslides in case of extreme weather events, phenomena that in recent years unfortunately occur more and more often.

These features contribute to developing the essential nutrient elements for plants and allow us to obtain an excellent grape production, in terms of quality and quantity.

The average age of the vineyards is about 40 years. The planting layout, namely the distance between vines and the distance between vine rows is usually 1 mt. x 2,5 mt. on average, equal to an investment of about 4000 plants per hectare.

Our trellis system is made of chestnut wood in the oldest vineyards and steel in the most recent.

Reduced production per hectare and cautious use of fertilizers and pesticides, fully comply with environmental sustainability criteria established by the European Union to safeguard the consumer.

Only sulphur and copper powder treatments are employed. We can even proudly state that grass still grows in our vineyards.



We employ a short winter pruning (6/8 buds) per fruit head and a summer pruning with a series of manual operations on the vine stem (sucker removal) and on the fruit head (leaf removal, lateral pruning and bunch thinning, when required). The main purpose of this pruning process is to optimize vine vegetation and production in terms of quality.



The grapes we employ come exclusively from our vineyards. We vinify without using clarifiers and reduce filtration in order to preserve the wine's peculiarities. Therefore in red wines slight sediments might form, to be perceived as a synonym for genuiness.



OVERVIEW

Grape variety: Timorasso 100%

Location: southwest facing slopes, 300 m a.s.l.

Soil type: clay over grey limestone

Growing system: Guyot with a plant density of 4.000 p/ha.

Age of vines: around 30 years

Yield: 6.000 kg/hectare

Harvest time: from end of September to the beginning of October. The grapes are picked by hand into baskets and transferred directly to the cellar.

Processing: gentle grape pressing, temperature controlled fermentation and refinement on fine lees for at least 12 months.

Alcohol: a grading of 13-14% per volume.

NOTES OF THE OENOLOGIST

Colour: medium-intensity straw yellow

Bouquet: intense, persistent with traces of fruit and flowers. Smooth and elegant with mineral ending scents.

Taste: typical, mineral flavour, hints of mature plum; toasted almond at the end.

TASTING ADVICE

Serving suggestion: Timorasso is a precious wine suitable to the whole meal. It excels as an accompaniment to tasty and cured cheese. It is an elegant support to dishes of white meat, pates and vegetarian servings. Timorasso enhances also the taste of the famous Piemontese 'white truffle'.

AVAILABLE SIZE

Bottles of 0,75 lt.



DERTHONA TIMORASSO

Classic Timorasso, bottled after at least one year of refining and aging on fine lees in concrete barrels. Potent, balanced, harmonious wine, with marked notes of freshness and acidity.



TANTEI

TIMORASSO

Our selection made from grapes of the over 90-year vineyard named Tantei.

The great heterogeneity of such old vines yields grapes, which are rich in variations, the same complexity that distinguishes this harmonious, zesty and extremely persistent wine.



OVERVIEW

Grape variety: Timorasso 100%

Location: southwest facing slopes, 300 m a.s.l.

Soil type: clay over grey limestone

Growing system: spurred cordon with a plant density of 4.000 p/ha.

Age of vines: more than 80 years

Yield: 6.000 kg/hectare

Harvest time: from end of September to the beginning of October. The grapes are picked by hand into baskets and transferred directly to the cellar.

Processing: gentle grape pressing, racking off, temperature controlled fermentation and refinement on fine lees for at least 12 months. After short time in oak barrels, the wine is then filtered and bottled.

Alcohol: a grading of 13-14% per volume.

NOTES OF THE OENOLOGIST

Colour: straw yellow

Bouquet: intense, persistent with traces of flowers. Smooth and elegant with scents of vanilla.

Taste: warm and soft with hints of pear and toasted almond.

TASTING ADVICE

Serving suggestion: Timorasso is a precious wine suitable to the whole meal. It excels as an accompaniment to tasty and cured cheese. It is an elegant support to dishes of white meat, patès and vegetarian servings. Timorasso enhances also the taste of the famous Piemontese 'white truffle'.

AVAILABLE SIZE

Bottles of 0,75 lt



OVERVIEW

Grape variety: Barbera 100% from selected vineyards within the Municipality of Casasco.

Location: east/southwest facing slopes, 250-300 m a.s.l.

Soil type: marly and clayey

Growing system: Guyot with a plant density of 4.500 p/ha.

Age of vines: 40 years

Yield: 8.000 kg/hectare

Harvest time: from end of September to the beginning of October. The grapes are picked by hand into baskets and transferred directly to the cellar.

Processing: grapes are crushed and then passed into large vats for a fermentation period of 8/10 days. The Barbera Praie wine is then refined in a traditional method. The wine is then filtered and placed in bottles for further 12 months.

Alcohol: a grading of 13-14% per volume.

NOTES OF THE OENOLOGIST

Colour: rubin red, intense and bright.

Bouquet: vinous and persistent. On the nose some hints of strawberries and red berries.

Taste: a harmonic and balanced body. Soft notes of strawberry jam.

TASTING ADVICE

Serving suggestion: perfect with cured meat.

AVAILABLE SIZE

Bottles of 0,75 lt



PRAIE BARBERA

Our youngest and most palatable barbera, typically characterized by freshness, acidity and fruity notes: a balance which is ever so pleasant to taste.



SARSÈ BARBERA

Wine made from grapes of old vineyards. Its name originates from local willows used since ancient times in cultivating the vines, which produce this full bodied, structured, rich and persistent wine. A surprisingly complex barbera.



OVERVIEW

Grape variety: Barbera 100% from selected vineyards within the Municipality of Casasco

Location: east/southwest facing slopes, 250-300 m a.s.l.

Soil type: marly and clayey

Growing system: Guyot and spurred cordon with a plant density of 4.500 p/ha.

Age of vines: 50 years

Yield: 8.000 kg/hectare

Harvest time: from end of September to the beginning of October. The grapes are picked by hand into baskets and transferred directly to the cellar.

Processing: grapes are crushed and then passed into large vats for a fermentation period of 10/12 days. The Barbera Sarsè wine is then refined in concrete containers. Aging takes place in oak barrels over a further period of at least 6 months.

Alcohol: a grading of 13-14% per volume.

NOTES OF THE OENOLOGIST

Colour: intense ruby red with some violet reflections.

Bouquet: vinous and persistent. On nose some traces of red berries and black cherries. When fully mature, it acquires a complex and pleasant bouquet with traces of almond.

Taste: an intense, persistent, harmonic and well balanced body. Soft notes of cherry jam.

TASTING ADVICE

Serving suggestion: the Barbera Sarsè wine is a perfect accompaniment to red meat recipes: stew, 'brasato' and boiled meat.

AVAILABLE SIZE

Bottles of 75 cl.



OVERVIEW

Grape variety: Croatina 100% from selected grapes from Lu' della Costa vines

Location: southwest facing slopes, 300 m a.s.l.

Soil type: clay over grey limestone

Growing system: Guyot with a plant density of 4.000 p/ha.

Age of vines: from 10 to 20 years

Yield: 6.000 kg/hectare

Harvest time: at the beginning of October. The grapes are picked by hand into baskets and transferred directly to the cellar.

Processing: 8/10 days of grapes maceration in small barrels in contact with grape skins. A few pump-overs are executed during this process. After several months of refinement, the wine is then filtered and placed in bottles for further 12 months.

Alcohol: a grading of 13-14% per volume.

NOTES OF THE OENOLOGIST

Colour: intense ruby red.

Bouquet: pleasant, slightly herbaceous, with hints of red berries and jam. Traces of liquorice and tobacco.

Taste: dry, slightly tannic, full-bodied and persistent. Perfectly balanced after the right refinement in barrel.

TASTING ADVICE

Serving suggestion: Croatina is recommended with all white and red meats recipes. Perfect with agnolotti and polenta, or when drunk together with hunting game or a 'brasato'.

AVAILABLE SIZE

Bottles of 75 cl.



LÙ DELLA COSTA

CROATINA

Croatina 100% characterized by a lower acidity balanced by an important tannic note, accompanied by hints of red berries and jam. An original and elegant wine.

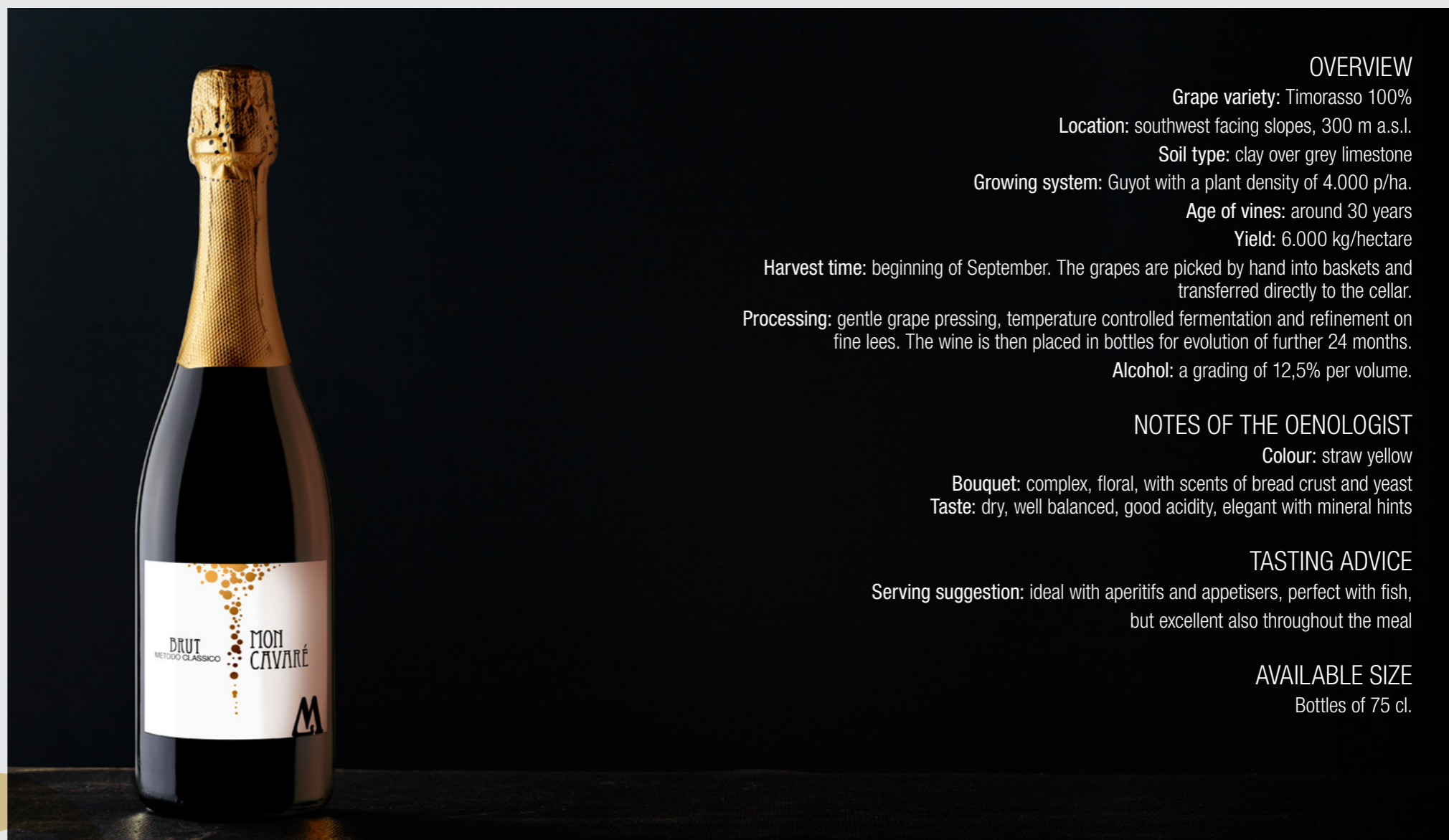


MON CAVARÈ

CLASSIC METHOD

Made from grapes specially selected to craft an excellent sparkling wine base.

Unique scents and flavors for sparkling wines: also in this case Timorasso succeeds in entralling. In another guise.



OVERVIEW

Grape variety: Timorasso 100%

Location: southwest facing slopes, 300 m a.s.l.

Soil type: clay over grey limestone

Growing system: Guyot with a plant density of 4.000 p/ha.

Age of vines: around 30 years

Yield: 6.000 kg/hectare

Harvest time: beginning of September. The grapes are picked by hand into baskets and transferred directly to the cellar.

Processing: gentle grape pressing, temperature controlled fermentation and refinement on fine lees. The wine is then placed in bottles for evolution of further 24 months.

Alcohol: a grading of 12,5% per volume.

NOTES OF THE OENOLOGIST

Colour: straw yellow

Bouquet: complex, floral, with scents of bread crust and yeast

Taste: dry, well balanced, good acidity, elegant with mineral hints

TASTING ADVICE

Serving suggestion: ideal with aperitifs and appetisers, perfect with fish, but excellent also throughout the meal

AVAILABLE SIZE

Bottles of 75 cl.



MANDIROLA 1913



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