

SLARINA

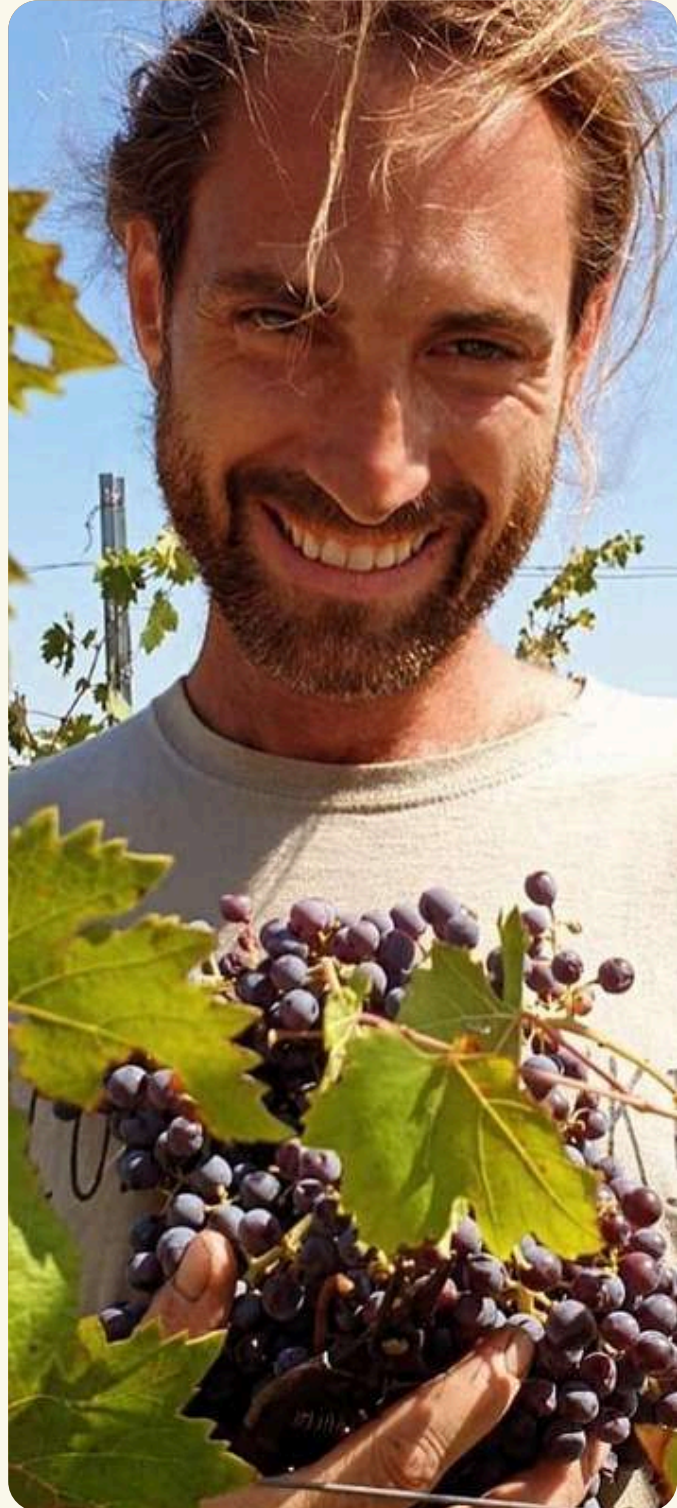
*Three distinct soils, one historic hill, and zero compromise. **Cesca Daniele** represents the intersection of **biodynamic** mastery and the **forgotten heritage** of Monferrato.*

*By focusing **exclusively** on the **rare Slarina grape**, we offer a pure, **vibrant expression of the land** that cannot be replicated anywhere else on earth.*



DANIELE CESCO

MANIFESTO



ONE GRAPE. ONE HILL. **MINIMAL INTERVENTION.**

Nature does not require a manager; it requires a **listener**. After years of refining my craft alongside masters of biodynamics, I chose to **return to the land**.

Our philosophy is simple: **one hill, one grape**, and a commitment to let the soil speak **without** the noise of **chemicals or excessive sulfites**.

We have made the choice to **exclude oak** from the winemaking. By avoiding wood, we ensure the **soil speaks for itself**, leaving the vibrant **balsamic and fruity aromas** of the Slarina intact.

*We don't just make wine; we bottle the **raw, honest character** of the vineyard.*

THE CAPPUCCINI HILL

Our vineyards are a living archive of the ancient 'Mare Padano.' Located at 305m above sea level in the heart of Monferrato, we cultivate the 'Sands of Asti'—a rare Pliocene formation where Slarina finds its most vibrant expression.

ONE HILL, THREE TERROIRS:

- **The Base (Sandy-Clay):** High-permeability yellow sands allow Slarina roots to penetrate deep, resulting in refined structure and aromatic intensity.
- **The Mid-Slope (Marl & Sandstone):** Well-drained soils that highlight Slarina's natural resistance and its deep, balsamic character.
- **The Summit (Fossil-Rich):** A dense concentration of *Glycymeris insubrica* shells that pushes the grape to its limit, creating extreme mineral tension.



BALSAMINA: THE GRAPE

Slarina—historically known in our village as Balsamina—is a rare, indigenous Piedmontese grape that nearly vanished in the 1900s. Because of its low yields and "rebellious" nature, it was abandoned by industrial winemaking.

Today, we are one of the few guardians of this variety, treating every harvest as a modern experiment in biodiversity.

Slarina is a grape of extraordinary patience, perfectly suited for the low-intervention, artisanal winemaker:



In the Vineyard

- **Natural Resilience:** Elongated, loose clusters provide airflow, making the vine naturally resistant to disease.
- **Aromatic Complexity:** Thick skins ensure a slow ripening, preserving high acidity and developing signature balsamic and fruity notes.
- **Wild Versatility:** The variety displays surprising vigor, translating the specific energy of the Capuchin Hills into the glass

In the Cellar

- **No Wood, No Masks:** We exclude oak to ensure the soil speaks for itself, keeping the vibrant Slarina aromas intact.
- **Purity First:** We use sulfites sparingly or not at all to respect nature and express the wine's raw, honest character.
- **Artisanal Fermentation:** Reds undergo 10-day skin contact using a natural pied de cuve to optimize the extraction of the grape's unique qualities

THE ART OF THE LABEL



At our **Estate**, the winemaking process extends to the **canvas**. Daniele Cesca **personally hand-draws** every label, translating the spirit of each vintage into a **visual narrative**. To honor our low-intervention philosophy, every bottle is dressed in **natural recycled paper**, reflecting our **deep respect for the environment**.

Daniele has dedicated himself to portraying his own grandparents on the labels, creating a profound connection between the wine's personality and his family legacy:

- **A Living Tribute:** The designs are more than art; they are a tribute to **Daniele's roots** and a "thank you" to the family legacy carried in **every bottle**.
- **Character Matching:** For the **Slarina Rosso**, Daniele chose a portrait of his **grandmother**. The image reflects the wine's signature qualities: lightness and elegance, yet with a **structured freshness**.
- **A Personal Stamp:** Every label is a **personal and representative piece** of our heritage, ensuring the outside of the bottle is as **authentic** as the wine inside.

BOLLA RINA



SPARKLING SLARINA ROSÈ

Grape Variety: 100% Slarina

Terroir: Predominantly sand: Pliocene "Sabbie di Asti" at 265m ASL.

Vintage: August 2023 harvest.

Winemaking: Spontaneous fermentation in stainless steel; 8 days of skin contact.

Aging: 2 months in tank, bottled with native must (no exogenous sugars), 17 months on the lees.

Disgorgement: April 2025 – Pas Dosé

Alcohol: 12% vol..

Production: 1,400 bottles.

Sensory Note: Electric pink grapefruit and distinct saline minerality.

RINA STILL



SLARINA ROSÈ

Grape Variety: 100% Slarina

Terroir: Predominantly sand: Pliocene "Sabbie di Asti" at 265m ASL.

Vintage: 2024 Harvest.

Winemaking: Spontaneous fermentation with indigenous yeasts; 12 days in stainless steel without skins.

Aging: 7 months in steel tanks to preserve vibrant fruit energy.

Alcohol: 10.5% vol.

Sulfites: <25 mg/L (Minimal intervention).

Availability: 2000 bottles.

Sensory Note: A light, high-acid profile. Intense notes of pink grapefruit and a crisp, electric finish.

NONNA RINA



RED WINE

Grape Variety: 100% Slarina

Terroir: Sandy-silty-clay soils with calcified fossil shells (sandstone) beneath the surface. A blend from all three vineyards on the Capuchin Hill.

Vintage: September 2022 Harvest.

Winemaking: Spontaneous fermentation with indigenous yeasts; 12 days of maceration in stainless steel.

Aging: **Zero oak;** aged to preserve the raw, honest character of the fruit and the soil.

Alcohol: 14% vol.

Sulfites: <25 mg/L (Minimal intervention).

Availability: 1,500 bottles.

Sensory Note : A sophisticated feminine elegance featuring bright cherry notes and a deep, balsamic finish.

NONNA ALDO



RED WINE

Grape Variety: 100% Slarina

Terroir: Exclusive selection from the highest vineyards on the Capuchin Hill, characterized by pure Pliocene fossil sands.

Vintage: September 2021 Harvest.

Winemaking: Spontaneous fermentation with indigenous yeasts; 10 days of maceration in stainless steel.

Aging: Zero oak; refined in steel to preserve the precision and mineral tension of the high-altitude fruit.

Sulfites: <25 mg/L (Minimal intervention).

Alcohol: 13% vol. — A perfect balance of structure and verticality.

Availability: 1,500 bottles.

Sensory Note: A deep and contemplative profile featuring complex balsamic undertones, wild mountain herbs.

LA NONNA



RED WINE

Grape Variety: 100% Slarina

Terroir: Moncalvo, Capuchin Hill; sourced from vineyards with the highest exposures for optimal ripening.

Vintage: 2023 Harvest.

Winemaking: Spontaneous fermentation with indigenous yeasts; 12 days of maceration in stainless steel.

Aging: Refined in steel to maintain the crunchy fruit and the variety's natural verticality.

Sulfites: <25 mg/L (Minimal intervention).

Alcohol: 12% vol.

Availability: 4,000 bottles.

Sensory Note: A dynamic and bright profile with notes of red currant, wild pepper, and a signature balsamic lift.

LET'S CONNECT



Our doors at the Capuchin Hill are always open. If you feel a **connection to our story** and **our Slarina**, we would be honored to **start a conversation**.

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