



BINÈ SOCIETÀ AGRICOLA SEMPLICE

Company Profile

The winery



THE WINERY

Who we are

Binè is a family winery.

Rosy Carlevaro and her husband Luciano Ghio, with his Michelangelo are the founders of Binè.

Niccolò e Lorenzo - sons of Rosy & Luciano are the 2nd generation and in 2016 they entered the family business.

Lorenzo today is responsible for the agronomical aspects, and he is in charge of the operations into the vineyards.

Niccolò, once completed his PhD Program, decided to join the family business and he takes care of the winemaking & marketing activities.

Rosy is the responsible for the tasting & customer experiences at the Agriturismo Cascina Binè.



THE WINERY

Where we are

Binè winery is located in the heart of the wine area of Gavi DOCG - Piedmont - one of the most historical Italian white wines and among the most known wines in the world.

The hills of **Gavi** are a particular natural setting in the panorama of Italian wine areas. Indeed in the so-called “Gavishire” vineyards and wooded lands compose a unique landscape.

The **closeness to the Ligurian seaside** (only 30 km) and temperature with cold winter & very hot summer, are the peculiarities of the terroir of Gavi.



THE WINERY

Our vineyards 1/2

The Binè land comprises 20 ha of land - of which 11 of vineyards surrounding the wine cellar.

The vineyards are composed by several parcels with a surface of nearly 1 ha and that are characterized by the composition of their soil: claylike (red lands) or calcareous (white lands).

For every parcel of vineyards, there is a dedicated protocol of operations & works, depending on the singles peculiarities.



THE WINERY

Our vineyards 1/2

It came from an idea of Maroa Rosa “Rosy Carlevaro” the most iconic and distinctive area of the land Binè: the “**Vigna Rotonda**” parcel, which is a semi-circular shaped vineyard, where the fillars follows an amphitheater-like shape.

The “Vigna Rotonda” is easily and immediately accessible from the Cascina Binè



THE WINERY

The cellar

Recently renewed, the wine cellar is open for tour & tastings all the year.

Experiences comprehends wine trekking, outdoor walking and guided tastings our several tasting rooms with a view, or in the garden into the vineyards.



The Wines



GAVI DOCG BINÈ

Crispy, clear and honest, it is the perfect expression of the traditional acidity of a Gavi wine. Highly typical, with its light but very intense taste, this wine fits very well for both informal occasion and more important situation.

It is the representation of the Binè terroir, as for this wine all the parcels composing the 5-hectares vineyard of GAVI Binè are used.

Vinification and aging in stainless steel tanks.

TECHNICAL INFORMATION

Vine: 100% Cortese

Harvest period: 2nd half of September

Bottling period: End of march

Temperature of service: 10°-12°

Tit. Alc.: 13% Vol.

GASTRONOMICAL SUGGESTIONS

It goes perfectly for aperitiv, ideal pairing with salads, white meat or fish food in general.



GAVI DOCG “11”

An elegant, strong-character wine. Fresh and full bodied. It expresses a strong minerality, fruity notes (green apple, pear, almond) as well as floral perfumes (hawthorn). The body of this wine balances the typical acidity and sapidity of GAVI.

This is a single-vineyard wine: the name “11” stands for the name of the cru from which the grapes for this wine are collected, after a dedicated work protocol.

After the harvest, the grapes are subject to a crio-maceration phase, being left at 0°C for several weeks before the pressing.

TECHNICAL INFORMATION

Vine: 100% Cortese

Harvest period: End of September/beginning of October

Bottling period: June

Temperature of service: 10°-12°

Tit. Alc.: 13,5% Vol.

GASTRONOMICAL SUGGESTIONS

It combines perfectly with fish food, fresh or goat cheese, vegetable quiches and white meat.



PIEMONTE BARBERA

DOC "NI•LO"

The name "Ni•Lo" stands for the union of the names of Niccolò and Lorenzo. It is a single-vineyard wine: the cru of vineyard is represented at the bottom of the label.

NiLo is a fine and elegant wine, the typical freshness of barbera is here balanced by a great body and a remarkable softness. Perfumes relate to fruity notes of berries and strawberries as well as floral scents of red rose.

TECHNICAL INFORMATION

Vine: 100% Barbera

Harvest period: End of September/beginning of October

Bottling period: May

Temperature of service: 16°-18°

Tit. Alc.: 14,5% Vol.

GASTRONOMICAL SUGGESTIONS

A great pairing with red meat and salumi, it is a perfect combination with medium-aged cheese.



PIEMONTE BARBERA

DOC “NOVA”

Fine, easy-drinking, convivial. A sparkling barbera wine, its perlage is very fine and elegant as it is obtained through a natural refermentation process activated with the addition of wine must once the first fermentation is completed. It has clear fruit notes (cherry, blackberry) and floral scents (violet).

TECHNICAL INFORMATION

Vine: 100% Barbera

Harvest period: 2nd half of September

Bottling period: April

Temperature of service: 16° or 12°-14° during summertime

Tit. Alc.: 13% Vol.

GASTRONOMICAL SUGGESTIONS

It is a great companion for salumi and aperitifs in general. It is the wine for pairing with spiced courses (i.e. curry / paprika). Thanks to its soft perlage, it goes perfectly with grilled and boiled meat.



SPUMANTE BRUT

“MICHELANGELO”

Michelangelo is the Binè Spumante BRUT. The second fermentation is obtained through the Martinotti method after 6 months of batonnage in stainless steel tanks. Michelangelo benefits from the freshness of the cortese grape and it enhances its finesse thanks to an extremely fine and delicate perlage. Michelangelo, as one of the founders of Binè from which it takes its name, is an excellent companion for festive occasions, or for a classy aperitif.

TECHNICAL INFORMATION

Vine: 100% Cortese

Harvest period: 1st half of September

Bottling period: November 1 year after the harvest

Temperature of service: 4°-6°

Tit. Alc.: 12,5% Vol.

GASTRONOMICAL SUGGESTIONS

Ideal as an aperitif, to pair with tapas or appetizers. It is excellent in combination with fish courses or light meals in general.



PIEMONTE BARBERA

DOC “PRIMO OTTOBRE”

Primo Ottobre is a complex and elegant wine.

Few bunches from a few selected fillars give an excellent product with a great body and structure.

The aging period of 18 months in oak barrels after the fermentation gives a bouquet of important tertiary aromas (licorice, pepper, tobacco, leather) that complements the olfactory range. Primo Ottobre (October 1st), is the deadline before which the grapes for this wine are never harvested. As well, it is the date on which this wine goes on the market, 2 years after the harvest.

Primo Ottobre is the signature of Luciano Ghio.

TECHNICAL INFORMATION

Vine: 100% Barbera

Harvest period: after the 1st of October

Bottling period: August 2 years after the harvest

Temperature of service: 18°- 20°

Tit. Alc.: 15% Vol.

GASTRONOMICAL SUGGESTIONS

Excellent with great red meat and game dishes, great with aged cheeses. It is the ideal wine to pair with important tasty meals such as mushrooms and truffles.



RED VERMUT

TECHNICAL INFORMATION

Wine: Barbera

Maceration period: nearly 3 months

Temperature of service: 18°- 20°

Tit. Alc.: 19% Vol.

SUGGESTIONS

Excellent as a digestif or to pair with chocolate.

WHITE VERMUT

TECHNICAL INFORMATION

Wine: Cortese

Maceration period: nearly 3 months

Temperature of service: 6°C

Tit. Alc.: 19% Vol.

GASTRONOMICAL SUGGESTIONS

Great aperitif with some ice-cubes, or paired with cookies.



AWARDS

Decanter DWWA 2021 - Silver: 90 pt - Nilo 2019

Decanter DWWA 2021 - Bronze: 88- Gavi DOCG “I1” 2020

Falstaff - Piemont Weiss 2021: 88 pt - Gavi DOCG “I1” 2020

Decanter DWWA 2020 - Silver: 91 pt - Nilo 2018

Decanter DWWA 2020 - Bronze: 87 pt - Gavi DOCG “I1” 2019

Guida oro Veronelli 2021

SOCIETÀ AGRICOLA SEMPLICE
Binè

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PROPRIETARIO Luciano e Michelangelo Ghio
IN CANTINA Niccolò Ghio
IN VIGNA Lorenzo Ghio
ETTARI VITATI 10,8

● Visitabile su prenotazione - Aperta nei week end - Ospitalità in camere e/o appartamenti - Vendita diretta

È di proprietà della famiglia Ghio dal 1960. Si considera un'azienda giovane, dal momento che solo dal 2016, con l'entrata in azienda di Niccolò e Lorenzo, terza generazione, si è affacciata ai mercati nazionali e internazionali dopo un attento lavoro di restyling e ridefinizione dell'immagine. Con 20 ettari di terreno totali, Binè lavora solo le uve di proprietà provenienti dagli 11 ettari vitati che circondano l'azienda, tenuta storica della zona del Gavi e oggetto di una recente ristrutturazione, che comprende anche la nuova cantina di vinificazione. Un elemento caratteristico e distintivo è il vignetto con forma semicircolare, ad anfilastro, che è rappresentato nel loro logo, insieme alle coordinate della cantina, offrendo così una chiara "identità geografica" dell'azienda.

	Gavi I1	2019	DOCG		ha 1		7.700		GB 89
	Gavi Binè	2020	DOCG		ha 6		10.000		GB 87
	Piemonte Barbera Nilo	2018	DOC		ha 1		7.700		GB 89
	Piemonte Barbera Primo Ottobre	2018	DOC		ha 1		3.500		GB 92

Bibenda 2021: Gavi DOCG “I1” 2020: 4 bunches

Bibenda 2021: Gavi DOCG “Binè” 2020: 4 bunches

Bibenda 2021: Piemonte DOC “Primo Ottobre” 2019: 4 bunches



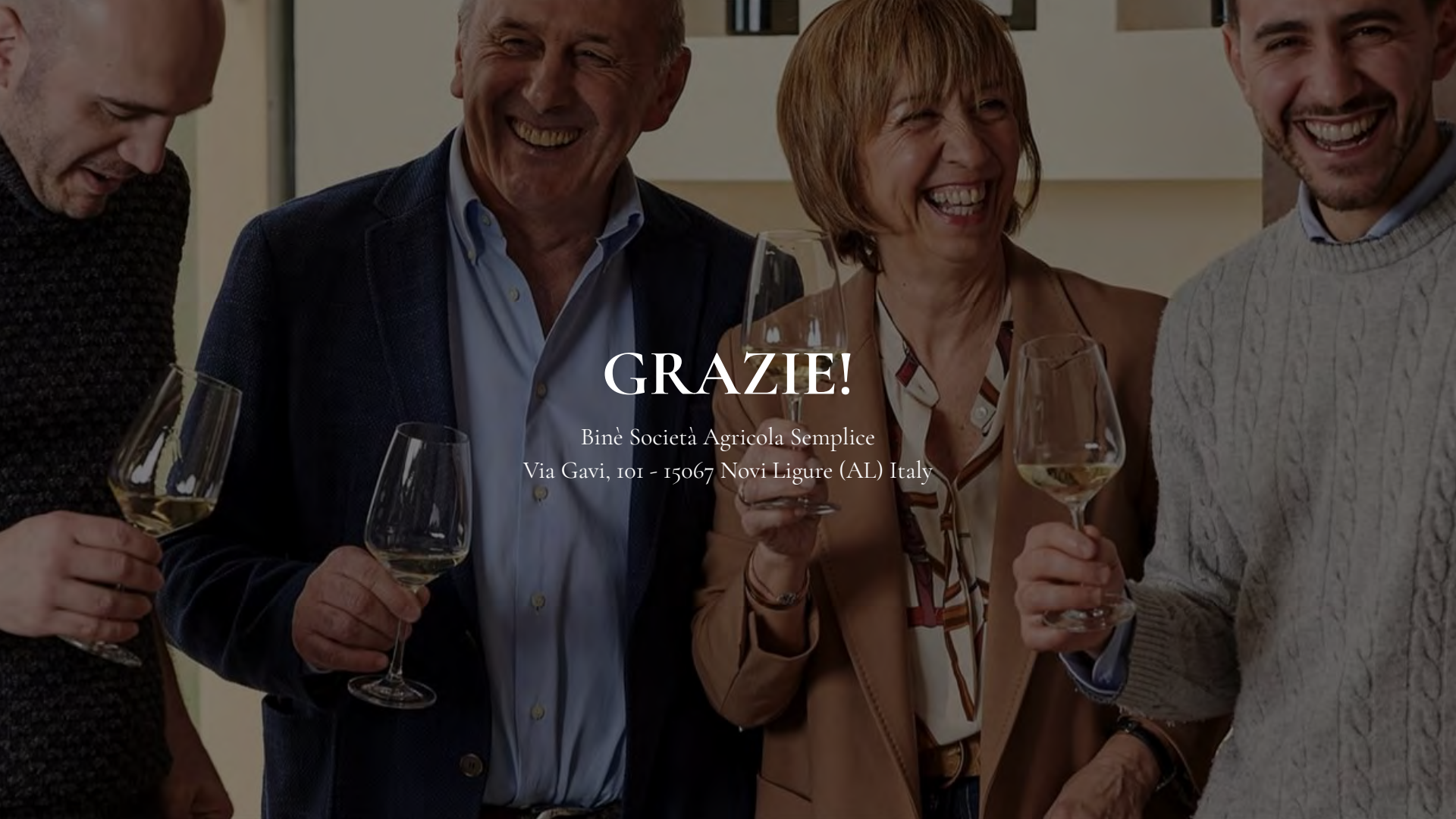
FUTURE PERSPECTIVES

The Ghio family owns the land of Binè since 1960, but it is only from the year 2016 when Lorenzo and Niccolò - sons of Luciano and Rosy joined the family business that Binè focuses on the export of its wines also through an important project of renovation of the wine cellar and the Binè building.

Binè is currently distributed in Europe (UK, Belgium, Luxembourg, The Netherlands) & Cina.

We are looking for interested partners with whom establishing long-term collaborations



A photograph of four people (three men and one woman) smiling and holding wine glasses, suggesting a social gathering or a wine tasting event. The image is overlaid with a semi-transparent dark layer containing text.

GRAZIE!

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