



Company Profile - Cantina Gozzelino



Monferrato, one of the most vocated lands for Barbera, an almost entirely hilly territory that has become a UNESCO heritage site.

In the heart of the area, in Costigliole d'Asti, in addition to one of the most photographed medieval manors in Piedmont, around which the modern village has developed, there is another conquering tower: the Bricco Lù, a spur that rises majestically and dominates the landscape, perfect for those who want to sweep over the entire Monferrato. And for wine lovers, Barbera and Moscato produced from grapes grown on this hill.

Among the producers the main ones who have been looking after and enhancing the vineyards of Bricco Lù since 1914 is the Gozzelino family, now in its third generation and led by Lorenzo, with his father Sergio always present in the management of the cellar and in the countryside.

Gozzelino is a wine craftsman who cultivates the grapes with full respect for nature and tries to reduce cellar practices to a minimum, allowing the grapes to give birth to the most authentic wine, true to the quality of these vineyards. Among the most important wines that bear family names is the Barbera d'Asti Superiore Sergio, which stands out for its aromas of ripe red fruit, cherry, delicate spices and beautiful structure on the palate, with soft tannins and fresh acidity, ideal in this season with braised meats, roasts and traditional Piedmontese dishes such as bollito misto. The Moscato Bruna, dedicated to Lorenzo's mother, surprises with its aromatic bouquet of white flowers, peach and citrus fruits. Sweet and fresh, it has fine and persistent bubbles, ideal to accompany hazelnut cake or dry biscuits⁹ but also to be enjoyed with blue cheeses.



Cantina Gozzelino, wine growers since 1914, is a family business located in the heart of Monferrato. With passion and dedication, we produce high quality wines that reflect the richness of our terroir.

The company

Hectares in production 30

Bottles produced 150,000.

All work, from the vineyard to the cellar to the sale, is controlled by family members. Specialised technicians follow the workings of the vineyard according to EEC regulations. For a few years now, we have not used any more disinfectants in the treatments and sulphites are present in the wines in very low quantities. Quality is born first and foremost in the vineyard, thanks to the soil, the climate, the passion and the winemaker's sense of measure.



The Territory - Bricco Lù Hill

Bricco Lù is a place of great charm with breathtaking views over the hills of Monferrato, Langa and Roero. Our unique terroir gives the wines elegance, complexity and character.



The Cellar and the Production Process

Our cellar is divided into four main departments: crushing, storage, bottling



and ageing. Each stage is carefully managed to ensure maximum quality.



affinamento



Our Wines

We produce a wide range of wines, including Barolo, Moscato, Grignolino, Barbera Superiore and Cortese. Each wine tells the story of our land and our winemaking tradition.>



GOZZELINO®
Viticoltori dal 1914

La Barbera d'Asti Superiore "**Sergio**" è ottenuta da uve Barbera selezionate, vinificate con cura per esaltare le caratteristiche del vitigno. Affinata in botti di rovere, offre un bouquet ricco di note fruttate, come ciliegia e prugna, accompagnate da delicati sentori di vaniglia e spezie



Un calice di "**Sergio**" valorizza ogni occasione, rendendo omaggio alla storia e alla passione che contraddistinguono la Cantina Gozzelino.



Elena

"Brut Metodo Classico" è ottenuto da uve accuratamente selezionate, 70% Chardonnay e 30% Pinot nero. Il processo di vinificazione segue il metodo classico, che prevede una seconda fermentazione in bottiglia con una lunga maturazione sui lieviti per almeno 36 mesi. Questo contribuisce a sviluppare una bolla fine e persistente, con note aromatiche eleganti di frutta fresca, crosta di pane e un tocco di nocciola

È un vino versatile, ideale come aperitivo e perfetto in abbinamento con antipasti di mare, ostriche, crostacei e carbacchi di pesce. Si accompagna egregiamente anche a primi piatti delicati, risotti di mare e formaggi freschi, grazie alla sua freschezza e struttura equilibrata.





Awards and Recognitions

Our wines have been awarded by the most important Italian and international wine guides, including WineHunter Award, Decanter and Luca Maroni.



Contact

Gozzelino Winery

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