

LA CASACCIA

Az. Vitivinicola di Giovanni Rava



What makes our wines taste as they do?



... lovely rolling hills of the Monferrato region with dry and chalky soil, perfect conditions for producing a low quantity of high quality grapes

... a family of 4 with a passion for nature, farming, wine and tradition. We produce our wines with love!



... you cannot find any chemical fertilizers or pesticides, and we use the lowest level of sulfites possible:
we believe in respecting the environment and safeguarding our health and the health of those consuming our products!!

We produce organic grapes and organic wines certified and guaranteed by Consorzio per il Controllo dei Prodotti Biologici CCPB.

“The organic farmer treats the land as a “living community” and uses advanced technologies to develop plant life which releases, transforms and transfers nutritional elements, always with the aim of working together with nature and not to control it.” Jeremy Rifkin

Our winery is about 8 hectares (19 acres) of organically grown vineyard since 2000, the family knowledge in winemaking tradition is passed down from 1800.



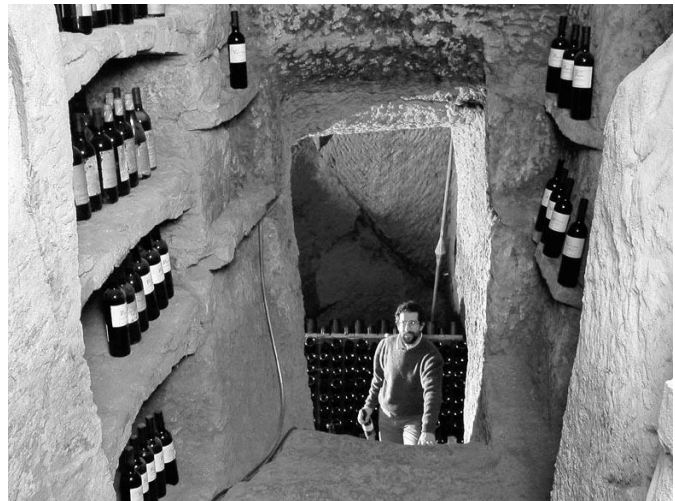
The grapes are mainly tended by hand and we limit the quantity produced in favor of better quality.

The selection of the grapes is very important for us: only good and healthy grapes goes on winemaking while bad and rotten grapes are wasted.

Harvesting and selection are done by hand and the grapes are then processed with modern machinery, but following traditional methods.

After the fermentation we only use the free run most, we decided to not press the marc in order to keep a high quality product.

The wines mature in our 18th century cellar, entirely carved by hand into the ground in the sedimentary stone.



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