



TECHNICAL DATA SHEETS

OF OUR WINES



Nonno Nando

A story that dates back a century, when on the hills of Cinzano Torinese, Grandfather Nando devoted himself to cultivating the vine, in order to produce fresh wines with an honest character.

Wines that tell of days spent in the vineyard, in the everyday routine of gestures and words that today, just as a century ago, we continue to repeat.



From our vineyards between the Collina Torinese and Monferrato aerea we are vinifying the D.O.C.: Freisa di Chieri – Collina Torinese – Monferrato - Piemonte





NONNO NANDO

Freisa di Chieri D.O.C. – Dry, Lively

Freisa has long been celebrated as a youthful, authentic, and vibrant expression of the Piedmontese tradition. A wine that brings pleasure to the table, pairing beautifully for all meal long. Its distinctive bouquet of red fruits –most notably raspberry and cherry – is enhanced by its natural liveliness, resulting in a fresh and engaging sensory experience.

Grape variety	100% Freisa picked by hand		
Soil	Silty-calcareous soils that enhance elegance and aromatic expression		
Origin	Collina Torinese from 300 to 450 m.a.s.l.		
Vinification	Gentle destemming and pressing, followed by fermentation at controlled temperature. The wine undergoes secondary fermentation in autoclave to produce the liveliness and vibrancy.		
Color	Brilliant ruby red		
Aroma	Expressive aromas of roses and red berries, with hints of raspberry and cherry		
Palate	Fresh, lively, and pleasantly dry, with a balanced and harmonious finish of red fruits		
Food Pairing	Ideal fresh for aperitif, cheese and cold cuts, rice preparations, and fried specialties		
Alcohol	12,5% vol	Bottle Format	0.75 L Bordeaux bottle
Total Acidity	5g/L	Effervescence	< then 1 atm
Residual Sugar	3g/L		



NONNO NANDO

Collina Torinese D.O.C. Bonarda – Dry, Lively

Piedmontese Bonarda, also known as “Bonarda di Chieri,” is a grape variety deeply rooted in our territory. It produces a wine with pronounced fruity notes and a delicate spiciness that is characteristic of the varietal. Over the years, it has earned great appreciation for its versatility at the table in this lively style, where it pairs especially well with meats and cured specialties.

Grape variety	100% Bonarda picked by hand		
Soil	Silty-calcareous soils that enhance elegance and aromatic expression		
Origin	Collina Torinese 450 m.a.s.l.		
Vinification	Gentle destemming and pressing, followed by fermentation at controlled temperature. Secondary fermentation in autoclave preserves freshness and enhances its lively character.		
Color	Deep, intense purple-red		
Aroma	Expressive aromas of red fruits with delicate spicy notes		
Palate	Fresh and lively, with a pleasant hint of almond on the finish		
Food Pairing	Ideal fresh for aperitif, cheese and cold cuts, rice preparations, and fried specialties		
Alcohol	12,5% vol	Bottle Format	0.75 L Bordeaux bottle
Total Acidity	5,5g/L	Effervescence	< then 1 atm
Residual Sugar	6g/L		



NONNO NANDO

Collina Torinese DOC Barbera

Barbera grapes grown on the Collina Torinese produce a wine that is overall harmonious, characterized by good acidity, solid structure, and fine fruitiness. These qualities are complemented by the classic aromas of violet and ripe plum, which, when cultivated on calcareous soils such as those of our hills, develop elegant and intense aromatic expression.

Grape variety	100% Barbera picked by hand		
Soil	Calcareous, silt-rich soil		
Origin	Cinzano Torinese, Collina Torinese 450 m.a.s.l.		
Vinification	Destemming and gentle pressing Fermentation at controlled temperature Maceration between 6 and 12 days Malolactic fermentation in concrete vats		
Ageing	6 months in cellar Minimum 3 months in bottle		
Color	Deep ruby red		
Aroma	Red fruits, plum, blackberry, and violet		
Palate	Full-bodied, well-structured, with pronounced fruity notes		
Food Pairing	Red meats and cheeses		
Alcohol	13,5% vol	Bottle Format	0.75 L Bordeaux bottle
Total Acidity	6g/L		
Residual Sugar	<1g/L		



NONNO NANDO

Piemonte Rosso

Crafted exclusively from 100% Nebbiolo grapes, this wine displays a brilliant ruby red color and an expressive, elegant personality. The bouquet opens with vibrant red fruit aromas, beautifully intertwined with notes of dried rose petals and delicate spices. On the palate, it is full-bodied and refined, with well-balanced tannins and a lingering finish highlighted by distinctive cherry nuances.

Grape variety	100% Nebbiolo		
Soil	Calcareous, silt-rich soil		
Origin	Collina Torinese 450 m.a.s.l.		
Vinification	Gentle destemming and soft pressing, followed by fermentation with maceration to enhance structure, color, and aromatic complexity.		
Ageing	Aged in concrete vats for 6 months, followed by bottle refinement to achieve harmony and balance.		
Color	Light ruby red		
Aroma	Red fruits, rose petals, and spicy cherry notes		
Palate	Elegant, intense, and well-structured, with refined tannins and a persistent finish		
Food Pairing	Excellent with pasta dishes, main courses, meats, and a variety of cheeses.		
Alcohol	13,5% vol	Bottle Format	0.75 L Bordeaux bottle
Total Acidity	5g/L		
Residual Sugar	<1g/L		



CONTENT

Monferrato DOC Chiaretto

Chiaretto, also known locally as Ciaret, is a traditional “rosè wine” from the Monferrato area. This light and fragrant wine is produced from 100% Freisa grapes, using gentle pressing and low-temperature fermentation to preserve its aromatic profile. Ideal as an aperitif, it also pairs well with appetizers and fresh or grilled fish dishes.

Grape variety	100% Freisa picked by hand		
Soil	Calcareous, silt-rich soil		
Origin	Moncucco Torinese, Monferrato 400 m.a.s.l.		
Vinification	Destemming and gentle pressing Very short maceration Fermentation at low temperature		
Color	Deep cherry pink		
Aroma	Intense and fragrant, with red fruit notes		
Palate	Fresh, smooth, and pleasantly aromatic		
Food Pairing	Aperitif, appetizers, grilled or fried fish		
Alcohol	12,5% vol	Bottle Format	0.75 L Bordeaux bottle
Total Acidity	5,5g/L		
Residual Sugar	4g/L		



ARMONIA

Piemonte DOC Cortese

Cortese is the most widely cultivated Piedmontese grape variety for the production of dry white fruity wines. Thanks to its great versatility, it can produce young wines that are crisp and vibrant, as well as more structured and elegant wines with a slight potential for short-term ageing, enhancing its distinctive varietal characteristics.

Grape variety	100% Cortese		
Soil	Calcareous, silt-rich soil		
Origin	Monferrato, 300 m.a.s.l.		
Vinification	Destemming and short maceration at fresh temperature Gentle pressing Fermentation at low temperature		
Ageing	Short bottle ageing		
Color	Straw yellow with greenish reflections		
Aroma	Fruity, with citrus and sage notes		
Palate	Dry, fresh, and harmonious		
Food Pairing	Excellent as an aperitif, with appetizers, grilled or fried fish, best pairings of Pizza Margherita		
Alcohol	12,5% vol	Bottle Format	0.75 L Bordeaux bottle
Total Acidity	5g/L		
Residual Sugar	2g/L		

Selections

Wines that embody the unique character of our terroir, stretching from the hills of Turin to the Monferrato Astigiano. The finest vinification and aging techniques are dedicated to carefully selected grapes, with the aim of expressing the very best distinctive qualities of this remarkable land.





ANDVINÀ

Freisa di Chieri DOC Superiore

This wine is produced from Freisa grapes selected through careful vineyard and winery selection. It shows excellent structure, rich polyphenolic content, and freshness, making it suitable for ageing first in cellar and then in bottle. The aromatic profile develops notes ranging from morello cherry and raspberry to clove. Extended post-fermentation maceration enhances the body of the wine and contributes to its roundness.

Grape variety	100% Freisa picked by hand		
Soil	Calcareous, silt-rich soil, with a significant clay content		
Origin	Collina Torinese, 350 m.a.s.l.		
Vinification	Destemming and gentle crushing Fermentation at controlled temperature Extended post-fermentation maceration Removal of seeds from the must Malolactic fermentation in concrete vat		
Ageing	12 months in cellar 6 months in bottle		
Color	Deep ruby red with garnet reflections		
Aroma	Red fruits, morello cherry, and clove		
Palate	Full-bodied and round		
Food Pairing	Hearty dishes, red meats, and cheeses		
Alcohol	14,5% vol	Bottle Format	0.75 L cork-finished prestige bottle
Total Acidity	6g/L	Residual Sugar	1g/L



BRICH GRAFI

Piemonte D.O.C. Barbera

A selection of the finest Barbera grapes grown in the historic “Brich Grafi” vineyard, located on a hillside at approximately 450 meters above sea level. This wine combines the structure and smoothness of a great red with the classic aromas of blackberry, ripe plum, and wisteria, complemented by a delicate hint of spice.

Grape variety	100% Barbera		
Soil	Calcareous, silt-rich soil		
Origin	“Brich Grafi” Vineyard, Moncucco Torinese at 450 m.a.s.l.		
Vinification	Gentle destemming and soft pressing, followed by temperature-controlled fermentation and extended maceration to enhance depth, color, and aromatic complexity.		
Ageing	Partially aged in oak for 9 months, followed by a minimum of 6 months bottle refinement to achieve balance and elegance.		
Color	Deep ruby red with violet reflections		
Aroma	Intense notes of blackberry, ripe plum, and violet		
Palate	Warm, smooth, and well-structured, with excellent balance and persistence		
Food Pairing	Ideal with roasted and braised meats, as well as aged cheeses.		
Alcohol	14,5% vol	Bottle Format	0.75 L cork closure
Total Acidity	6g/L	Residual Sugar	<1g/L



MATINÉE

Piemonte D.O.C. Sauvignon

The Sauvignon Blanc grapes that give life to this wine are grown on a southeast-facing slope in the municipality of Cinzano, at an altitude of approximately 450 meters above sea level. The unique microclimate and limestone-rich soils ensure optimal ripening, vibrant freshness, and distinctive mineral notes that add depth and complexity to the aromatic bouquet. Aging on the lees for six months enhances the wine's structure, texture, and refined elegance.

Grape variety	100% Sauvignon Blanc		
Soil	Calcareous, silt-rich soil		
Origin	Collina Torinese, Piemonte 450 m.a.s.l.		
Vinification	Gentle destemming and soft pressing, followed by low-temperature fermentation to preserve the wine's aromatic purity and freshness.		
Ageing	6 months in stainless steel with bâtonnage to enrich texture and complexity.		
Color	Straw yellow with greenish reflections		
Aroma	Intense tropical fruit, elderflower, and flinty mineral notes		
Palate	Full, vibrant, and savory, with pronounced minerality and a long, elegant finish		
Food Pairing	Perfect as an aperitif and an excellent match for fish dishes, smoked meats, and light appetizers.		
Alcohol	12,5% vol	Bottle Format	0.75 L cork closure
Total Acidity	6,5g/L	Residual Sugar	2g/L



JUBÈ

Albugnano D.O.C. Nebbiolo

Crafted from 100% Nebbiolo grapes sourced from vineyards surrounding the village of Albugnano in the Monferrato Astigiano, this wine expresses the noble character of its origin. Brilliant ruby red with garnet reflections, it reveals an elegant bouquet of spices, rose, and dried flowers. On the palate, it is full-bodied and refined, with well-integrated tannins and distinctive notes of wild blackberry, offering depth, balance, and lasting appeal.

Grape variety	100% Nebbiolo (50% Nebbiolo Lampia, 50% Nebbiolo Picotener)		
Soil	Calcareous, silt-rich soil, with a significant clay content		
Origin	Pino d'Asti, Monferrato 400 m.a.s.l.		
Vinification	Gentle destemming and soft pressing, followed by extended fermentation with intense maceration to extract structure, color, and aromatic complexity.		
Ageing	Aged for 9 months in oak, followed by a minimum of 6 months bottle refinement to enhance harmony and elegance.		
Color	Bright ruby red with garnet reflections		
Aroma	Spicy notes with hints of rose and dried flowers		
Palate	Full-bodied, pleasantly tannic, with refined wild blackberry nuances and a persistent finish		
Food Pairing	An excellent match for red meats and medium-aged cheeses.		
Alcohol	14% vol	Bottle Format	0.75 L cork closure
Total Acidity	6g/L	Residual Sugar	<1g/L

Perlage

The aromatic character of Freisa and Malvasia di Schierano grape varieties is beautifully enhanced through secondary fermentation. These sparkling wines are perfect for every occasion, from aperitif to dessert, expressing the finesse and aromatic intensity that our terroir imparts to the grapes. Their refined effervescence and vibrant personality reflect the authentic expression of our land.



MARCHESINA BRUT ROSÈ

Spumante Metodo Classico

An elegant sparkling wine, perfect as an aperitif or throughout the entire meal, crafted from 100% Freisa grapes. It offers remarkable freshness on the palate, enhanced by a fine, persistent mousse. The fragrant, fruity bouquet reveals notes of yeast, delicate toast, and red berries such as raspberry and wild strawberry. Extended aging on the lees enriches its aromatic complexity, structure, and longevity.

Grape variety

100% Freisa

Soil

Calcareous, silt-rich soil

Origin

Cinzano Torinese 450 m.a.s.l.

Vinification

Gentle pressing with brief maceration, followed by low-temperature fermentation to preserve freshness and aromatic expression. Secondary fermentation in bottle according to the Traditional Method.

Ageing

Aged in bottle on the lees to develop depth, texture, and elegance.

Disgorgement

After a minimum of 36 months on the lees.

Color

Bright, intense rosé

Aroma

Notes of bread crust, toasted hazelnut, and fresh red berries

Palate

Fresh, vibrant, and dry, with a fine, lively perlage and a refined, persistent finish

Food Pairing

Ideal as an aperitif and excellent throughout the meal, particularly with appetizers and fried dishes.

Alcohol

13% vol

Bottle Format

0.75 L sparkling wine bottle

Total Acidity

7,5g/L

Residual Sugar

<6g/L





DELIZIOSA

Collina Torinese D.O.C. Malvasia

A sweet, aromatic wine, perfect as a dessert wine or an elegant aperitif. Crafted from Malvasia di Schierano and Malvasia Nera Lunga grapes, both native to our region, it offers remarkable freshness on the palate, enhanced by its lively character. The expressive bouquet reveals delicate notes of wild rose and small red berries, including wild strawberry and red currant, creating a vibrant and inviting aromatic profile.

Grape variety	50% Malvasia di Schierano 50% Malvasia Nera Lunga		
Soil	Calcareous, silt-rich soil		
Origin	Cinzano Torinese, Collina Torinese 450 m.a.s.l		
Vinification	Gentle destemming and soft pressing, followed by low-temperature maceration and fermentation to preserve aromatic intensity. Secondary fermentation enhances its lively and expressive character.		
Ageing	Brief bottle refinement to maintain freshness and aromatic purity.		
Color	Ruby red		
Aroma	Wild rose, wild strawberry, and red currant		
Palate	Fresh, lively, and sweet, with vibrant fruit and balanced acidity		
Food Pairing	Ideal as an aperitif and perfect with desserts, pastries, and fresh strawberries.		
Alcohol	6% vol	Bottle Format	0.75 L Bacchus bottle
Total Acidity	5,5g/L	Residual Sugar	100g/L



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