



LA CASACCIA

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Azienda agricola ssa

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OUR WINES



POGGETO **Grignolino del Monferrato Casalese DOC**



Wine made exclusively from Grignolino grapes, an old variety with origins in the Monferrato region.

Clear ruby color, tending to rosè.

Airy bouquet, light, reminiscent of roses and spices, with a characteristic raspberry and almond aroma.

FOOD PAIRINGS

Grignolino pairs well with starters and main courses made with white meat or cheese, it also pairs well with salads and vegetable dishes.

This is a rare red wine that can be served with fish.

It can be served chilled, the ideal temperature is 12-14 °C.



ERNESTO **Grignolino del Monferrato Casalese DOC**

Wine made from Grignolino grapes, using an ancient traditional method with 2 years of aging in wood casks and minimum 1 year in bottles.

In 1800 this wine was at its glory as a big wine for fine meals in noble families. Ernesto is the great-grandfather: he was producing Grignolino in the previous century.

Clear ruby color, with orange reflexes. Intense fruity bouquet with notes of ripe fruits and fruit in alcohol like cherries, raspberry and vanilla. Dry with an elegant structure, evident and pleasant tannins in a harmonic complex.

FOOD PAIRINGS

Ernesto is fine and elegant, pairs well with important dishes like roast meat, braise, game, lamb and goats. It pairs well with cold cuts, aged cheeses and Piemontese main courses like agnolotti, tagliolini al ragù and risotto.

ROSE' **Brut sparkling rosè - classic method**

Made with Grignolino grapes. Its distinctive color is a brilliant, salmon pink tending toward apricot. The perlage is fine and persistent; the nose is fine and elegant, fragrant, with hints of dried apricot and pastry, and subtle varietal characteristics. On the palate, it is intense, harmonious, pleasantly fresh, and savory, with citrus notes and an almond aftertaste.

FOOD PAIRINGS

Suitable as an aperitif, it pairs well with fish appetizers, shellfish, goat's cheeses, vegetable dishes, and white meats. Enjoyable all year long. The optimal serving temperature is 5-6°C.





MONFIORENZA **Monferrato DOC Freisa**

Wine made exclusively from Freisa grapes, typical of the Monferrato region. Ruby color with purple highlights, characteristic and intense perfume with red fruits notes. Dry with a good structure, slightly tannic.

FOOD PAIRINGS

Freisa pairs well with fatty and spicy foods. You can serve it with meat dishes, beans, salami, sausage and barbecue. It should be served around 14-16 °C.

EUGENIA **Monferrato DOC Freisa**



Made from 100% Freisa grapes, Eugenia is aged for at least one year in 500-700 liter oak barrels, after which the wine rests in the bottle for at least 10 months before being released.

This wine, dedicated to great-great-grandmother Eugenia, a strong and entrepreneurial woman, is made using an ancient winemaking method. Carmine red in color with ruby to garnet highlights. The nose is spicy, with aromas of fruit preserved in alcohol, blackcurrant, and tobacco. Medium-bodied, it is dry on the palate with hints of vanilla and cocoa. Its characteristic tannins are best expressed in the harmonious overall finish.

FOOD PAIRINGS

Due to its characteristics, we recommend enjoying Eugenia paired with first courses with ragù or baked (with béchamel sauce), grilled meats and especially sausage, but also with various types of cured meats.



DULCINEA **Red wine from uve appassite "dried grapes"**

We've dubbed this wine "the wine of climate change": we produce it only in years when excessive heat in August and a lack of rainfall cause the grapes to dry naturally on the vines, especially in south-facing vineyards and poorer soils. We decided to take what nature gave us, the result of a year of cultivation and care, and with imagination and experience we vinified Dulcinea. Ruby red in color with amber highlights. The nose offers hints of raisins, dried figs, candied red fruits, and cherries in alcohol. The aromas also include notes of dried fruit, almonds, hazelnuts, and amaretti biscuits. On the palate, we find both light tannins and a pleasant freshness, an expression of the varietals vinified.

FOOD PAIRINGS

This sweet wine, with approximately 10% alcohol by volume, pairs well with dry pastries and fruit desserts, chocolate desserts, and amaretti biscuits. It also pairs well with cheeses served with jams at the end of a meal. Ideal serving temperature: 10-12°C.





GIUANIN **Barbera del monferrato DOC**

This wine is made from Barbera grapes aged in steel tanks, without aging in wooden barrels: this preserves the fresh notes of this grape. The color is ruby red with lilac tones. Fairly intense bouquet with scents of ripe red fruits. Round, warm, intense taste with a long finish, well-structured. Light and pleasant tannins in a harmonic complex.

FOOD PAIRINGS

Giuanin can be served with main courses of meat especially roasted and braised meat, game, and aged cheeses. It pairs well with filled pasta dishes (ravioli) and risotto. Barbera should be served around 14-18 °C.

BRICCO DEI BOSCHI **Barbera del Monferrato DOC**

Barbera grapes, aged in the traditional way in a large wooden barrel. Intense bouquet with ripe fruits perfumes and oaky notes. Round, smooth and mature with good structure and persistence.

FOOD PAIRINGS

This is a very versatile wine. Serve Bricco dei Boschi with main course dishes of meat, game and mature, slowly cooked. It goes well with flavorful cheese and tasty pasta dishes. Serve at 16-18 °C.



CALICHÈ **Barbera del Monferrato DOC**

Wine made from Barbera grapes matured in small oak barrels. Warm, well structured, and persistent, this wine is amber-ruby in color with a flavor of roasted oak and vanilla. The more intense flavor of the small barrels compliments the strong flavor profile of the Barbera grapes in this wine.

FOOD PAIRINGS

Calichè goes well with main courses of meat or game, salami, and flavorful aged cheeses. Serve at 16-18 °C.



CHARNÒ **Piemonte DOC Chardonnay**

Made exclusively from Chardonnay grapes without aging in oak barrels, preserving the crisp flavor of this grape. This straw-colored Chardonnay has an intense fruity-flowery bouquet that is characteristic. It has a fresh mouth- feel and harmonic structure with a long finish.

FOOD PAIRINGS

This Chardonnay may be served with an appetizer or to accompany fish, vegetables, raw food, fresh cheeses, or even goat or sheep cheese. Serve Charnò at 5-6 °C.

LA CASACCIA BRUT

Sparkling high quality spumante, made with classic method

Made from Chardonnay and Pinot Noir grapes, this Brut undergoes a second fermentation in the bottle for about 30 months to ensure a balanced flavor. Straw-colored with a fruity, intense, elegant bouquet. Good structure with butter notes and an aroma reminiscent of crusty bread.

FOOD PAIRINGS

This Brut may be served as an appetizer, it pairs well with parmesan cheese, smoked fish, and oyster. Serve at 4-5 °C. Open this Brut for occasions that call for a perfect bottle of sparkling wine.



SAUVAGE **Piemonte DOC Sauvignon**

Sauvage is a Piedmontese white wine made from Sauvignon Blanc grapes, golden yellow in color. The aroma is intense and warm, with hints of ripe fruit such as melon, medlar, and apricot, along with more delicate herbaceous and vanilla notes. On the palate, it is velvety with hints of ripe pear and toasted notes. Its freshness comes from the savory and mineral notes derived from the calcareous soil.

FOOD PAIRINGS

We recommend trying Sauvage with different cheeses, both fresh and aged, also blue cheese, grilled vegetables, fatty fish, and smoked and creamed fish.