



**DONNALIA**  
AZIENDA VITIVINICOLA

## *Characteristics of our location naturally suited to wine production*

The slopes of the Morainic Serra d'Ivrea, where our company is located, have always been a perfect location for wine production. In addition to the many written and iconographic testimonies, this is further confirmed by the existence of centuries-old dry-stone walls constructed to support grape cultivation. Our own ample wine cellar dates back to the 18th century. Starting with Donna Lia, we wanted to cast a modern light on what the terrain and microclimatic conditions have always boasted, restoring the identity of the land as an area naturally suitable for wine production. This heritage risked being lost forever and has now been revitalised using cutting edge skills and technology, all the while respectful to traditional values of wine production.

Our vineyards are well ventilated and face South East with constant exposure to the sun, framed by the slopes on the foothills of the Serra d'Ivrea. The soil is of glacial origin, favouring water drainage and deep root penetration, enabling vigorous growth, luscious vineyards and high quality grapes. In the company, we have vineyards that are over 50 years old and the new systems renovated in 2009, all guyot pruning method. Harvesting is carried out strictly by hand and subject to rigorous quality control, limiting production to about 35 quintals per hectare. This enables the production of fragrant, savoury and mineral wines that perfectly reflect the characteristics of the land and fulfil its potential.

## *Our wines. Listen and respect...*

We pay great attention to the nature that surrounds us and treat it the utmost respect. Indeed, our mission is to minimise our environmental footprint, encouraging biodiversity, reducing the use of fertilisers and alternating natural woodland and meadows with vineyards.

For over thirty years we have adhered to the 'Integrated Production Disciplinary', which since 2023 has resulted in the SQNPI certification. We meticulously apply this love of nature to the entire process of wine production, aiming to bring the characteristic aromas and flavours of the land to the glass in your hand.

It is our firm belief that this approach stems from three generations of female influence over the property and wine production, beginning under the guidance of our grandmother, Donna Lia.

If we are prepared to open our eyes and ears to the wonders of the terrain, we can stimulate and influence our senses in an entirely natural way. This is the only form of 'contamination' that characterises our land, philosophy and approach to wine production.

Wine tasting surrounded by lights, colours, scents and sounds - the horizons of our countryside blended with music, poetry, and at times, even silence - creates a deep sense of well-being and enhancement of beauty, essential qualities upon which we strive to base each and every decision of our family-run business.

*La Giasera*  
Canavese DOC Bianco



*Pure Erbaluce*  
Fermentation and refinement  
at controlled temperature  
in stainless steel vats. 13°

*Roc della Regina*  
Canavese DOC Bianco



*Pure Erbaluce*  
Fermentation and refinement  
in acacia tonneaux. Thereafter, the  
wine is aged in the bottle. 13°

*Eco*  
Canavese DOC Rosso



*Cabernet Sauvignon and Barbera*  
Fermentation and refinement  
in stainless steel vats. 13,5°

*La Torre*  
Canavese DOC Barbera



*Pure Barbera*  
Fermentation in stainless steel vats.  
A percentage of the wine is aged  
in the cask, which is then blended to  
the rest of the wine. 13,5°

*51*  
Canavese DOC Barbera



*Pure Barbera Reserve*  
Grapes from a special parcel of the  
company. Fermentation in steel vats  
and subsequent passage  
in French oak casks. Minimum  
2 years in the bottle. 14°

*San Giacomo*  
Vino Rosso



*Cabernet Sauvignon and Barbera*  
Fermentation in stainless steel vats  
Aged in French oak casks and for  
at least 2 years in the bottle. 14°

*San Siond*

Canavese DOC Nebbiolo



*Pure Nebbiolo*

Fermentation in stainless steel vats  
Aged in french oak casks and for at  
least 2 years in the bottle. 13,5°

*Terra Lia*

White sparkling wine Extra Brut  
Traditional Method



*Pure Erbaluce*

Fermentation at controlled  
temperature in stainless steel vats.  
Resting on the lees in the bottle  
for at least 36 months. 12,5°

*MaDama*

Rosé sparkling wine Extra Brut  
Traditional Method



*Nebbiolo and Freisa*

Fermentation at controlled  
temperature in stainless steel vats  
Resting on the lees in the bottle  
for at least 36 months. 12,5°