

The background image is a photograph of a rustic wine cellar. It features a vaulted stone ceiling and walls. In the foreground, several large wooden barrels are visible, some with wine bottles placed on top. A metal shelving unit in the center holds more bottles and has the name 'Cascina Sòt' printed on its front. The lighting is warm and focused, creating a cozy atmosphere.

# Cascina Sòt

## Wine Artisans in Monforte d'Alba since 1975

The authenticity and expressiveness of the great wines of Langa, crafted down to the smallest details by a small family-run winery.





## WHO WE ARE

Since 1975, a family-run winery has been producing authentic Langhe wines, combining tradition and innovation to offer a unique and sustainable wine experience.

### Family Tradition

Since 1975, the Sanso family has cultivated fine vineyards in Monforte d'Alba, transmitting their passion for wine through the generations.

### Authenticity and Craftsmanship

We produce wines that reflect the authenticity of our territory, crafted down to the smallest details with artisanal care and love for tradition.

### Sustainable Innovation

We combine traditional methods with innovative and sustainable practices, respecting the terroir of the Langhe and guaranteeing superior quality wines.

**Cascina Sòt**



## MISSION

Creating wines that reflect the soul of the Langhe, combining tradition, innovation and sustainability for an authentic and unforgettable wine experience.

### Quality without Compromises

We produce excellent wines, taking care of every detail with meticulousness and passion, guaranteeing the highest quality in every bottle.

### Respect for the Environment

We follow rigorous sustainability standards, certified by the National Quality System for Integrated Production (SQNPI), to preserve our territory.

### Balance and Authenticity

We exalt the variety and the terroir, creating wines with an extremely clean nose and a perfect balance of taste, respecting the family tradition.



**Federazione Italiana  
VIGNAIOLI INDIPENDENTI**

Zona di produzione del Barolo docg  
Barolo docg production zone



**Total Vineyard Area: 4.5 hectares**  
Nascetta, Chardonnay, Classic Method Sparkling Wine

**Cellar & Residence**  
**Total Vineyard Area: 6.5 hectares**  
Barolo Bricco San Pietro / Reserve,  
Barolo from the Municipality of Monforte d'Alba,  
Langhe Nebbiolo, Barbera Superiore

**Total Vineyard Area: 9.5 hectares**  
Dolcetto d'Alba, Barbera d'Alba

**Monforte d'Alba**

**Cascina Sòt**



## PRODUCTION PHILOSOPHY

**Sustainability and authenticity, respecting natural cycles and enhancing the terroir through artisanal methods and sustainable practices**



### **Environmental Sustainability**

We avoid the use of chemical herbicides and pesticides, working in harmony with the natural cycles of the seasons and climate.



### **Artisan Production**

We produce our wines in the most manual and natural way possible, following our family philosophy and tradition, using native vines.



### **Exaltation of the Terroir**

Each wine reflects the uniqueness of its grape variety and terroir of origin, guaranteeing an extremely clean aroma and balanced taste.

**Cascina Sòt**



## HISTORY OF THE CELLAR

# 1950



### GENERATION I

## In an era when time seemed to pass more slowly...

Giuseppe and Maria started out as laborers, sinking their hands into the earth of the Langhe. Their dedication led them to become sharecroppers of Cascina Sòt in the 1950s, and with hearts full of hope, in 1975 they purchased the property. Embracing the land with love, they transformed a mixed farm into a wine-growing oasis. With the soul of true pioneers, they chose to listen to the voice of the vines, orienting their production towards viticulture, starting a tradition that would mark the destiny of the family.

# 1998



### II GENERATION

## The Fervor of Continuity

When Leonardo and Silvana took over the reins of the company in 1998, the sun of the Langhe illuminated a new era. With a clear vision and a deep respect for the family roots, they expanded the vineyard area to 5.5 hectares, giving new life to the hills cultivated by their predecessors. Their work, full of passion and dedication, has allowed the farmhouse to prosper, enriching the history of Cascina Sòt with a touch of modernity.

## HISTORY OF THE CELLAR



### III GENERATION

## With a wealth of wine knowledge and a heart full of dreams...

In 2008, with a wealth of winemaking knowledge and a heart full of dreams, Maurizio began his adventure at Cascina Sòt. His first winemaking marked the beginning of an era of innovation and refinement. 2012 saw the birth of the first commercialized bottles, while new wines such as Dolcetto, Rosato and Barbera Superiore enriched the winery's offer. With passion and creativity, Maurizio introduced the first vintage of Nascetta in 2018 and a classic method sparkling wine in 2019. Today, with 19 hectares of vineyards and a production of 70,000 bottles, Maurizio continues to celebrate the family legacy, blending tradition and innovation in a harmonious hymn to the land of the Langhe.

Cascina Sòt



## HISTORY OF THE CELLAR

# Today: A Family's Dedication to the Service of Winemaking Tradition



### Leonardo: The Keeper of Tradition

Leonardo continues to infuse the wisdom and experience of past generations, ensuring that every decision respects the deep roots of the family.

### Silvana: The Organizational Soul

Silvana takes care of the operational management, ensuring that every process, from the vineyard to the bottle, is carried out with the utmost care and precision.

### Maurizio: The Visionary Innovator

With a background in oenology and a passion for innovation, Maurizio leads the brand development and production philosophy, while maintaining a strong connection to family traditions.

### Lorena: The Ambassador of Taste

Lorena, with her refined palate and her sensitivity to detail, takes care of tastings and customer relations, bringing the experience of Cascina Sòt wines to the world.



Cascina Sòt

## OUR WINES

The expressiveness of the great wines of Langa, crafted down to the smallest details by a small family-run winery



WINE ENTHUSIAST

Decanter

GAMBERO ROSSO

I VINI DI  
VERONELLI



I MIGLIORI VINI ITALIANI

VINI  
BUONI  
D'ITALIA

Vinum  
MAGAZIN FÜR WEINKUNST

AWARDS & RECOGNITIONS



## OUR WINES

# Dolcetto d'Alba DOC 2023

Light ruby red in appearance. The nose reveals a floral and fruity olfactory bouquet, which recalls in particular violet, plum and black cherry. The mouth continues on the tracks of the nose, revealing itself balanced, with good structure, persistent and smooth in the drink.

## Characteristics

- Year: 2023
- Format: 0.75
- Grape variety: 100% Dolcetto
- Training system: Guyot espalier
- Harvest time: first or second ten days of September
- Vinification: traditional in steel with the cap exposed for 6 days with 3 daily pumping overs at a controlled temperature (approx. 23° C)"
- Aging: steel and bottle
- Serving temperature: 14-18° c
- Closure: TCA free guaranteed birondellato

## Pairings

Ideal for the whole meal with dishes from the land cuisine, it is also excellent with cheeses. Try it with the Bra tenero.

## Awards

Veronelli's Wines: 88

Luca Maroni: 90





## OUR WINES

# Barbera d'Alba DOC 2021

Ruby red with purple reflections in the glass. Fruity and vinous on the nose, it wonderfully expresses the varietal tones of the vine, leaving hints of cherry and sour cherries, followed by subtle spicy nuances. The sip is fresh and smooth, with good persistence.

## Characteristics

Year: 2021

Format: 0.75

Grape variety: 100% Barbera

Training system: Guyot espalier

Harvest period: second / third decade of October

Vinification: traditional in steel with emerged cap for 10 days with 3 daily pumping overs at controlled temperature (approx. 25° C)

Aging: malolactic fermentation in wood then steel and bottle

Serving temperature: 15-18° c

Closure: TCA free guaranteed double-rolled cork stopper

## Pairings

Excellent with first courses of land cuisine, it is perfect to be paired with agnolotti with ragù.

## Awards

Veronelli Wines: 87

Luke Maroni: 91





## OUR WINES

# Barbera d'Alba Superiore DOC 2022

Intense ruby red in color, with clear purple reflections to the eye. On the nose the bouquet is guided by deep fruity scents, of plum, red plum and ripe cherry. Slightly vanilla nuances complete the olfactory picture. The palate is round and warm, silky and consistent with the nose, balanced and persistent.

## Characteristics

Year: 2022

Format: 0.75

Grape variety: 100% Barbera

Training system: Guyot espalier

Harvest time: second ten days of October

Vinification: "traditional in steel with emerged cap for 20 days with 3 pumping overs and 3 manual punching downs daily at controlled temperature (approx. 28° C)"

Aging: steel, medium-sized French oak for 10 months and bottle

Serving temperature: 16-18° c

Closure: one-piece cork stopper guaranteed TCA free

## Pairings

Perfect to pair with structured first courses, it is excellent with lasagna alla bolognese.

## Awards

Veronelli Wines: 87

Luke Maroni: 94

Gambero Rosso: Berebene

Quality/Price Award





## OUR WINES

# Langhe DOC Nebbiolo 2022

Ruby red in the glass, slightly garnet at the rim. The olfactory bouquet is delicate and fragrant, composed of floral hints of rose and violet, fruity tones of raspberry and wild strawberry, and balsamic hints. The palate continues in the footsteps of the nose, revealing itself as balanced, rightly tannic and of good length.

## Characteristics

Year: 2022

Format: 0.75

Grape variety: 100% Nebbiolo

Training system: Guyot espalier

Harvest period: second / third decade of October

Vinification: traditional in steel with emerged cap for 10 days with 3 daily pumping overs at controlled temperature (approx. 25° C)

Refinement: malolactic fermentation in wood for the entire mass, 40% of the volume remaining in second passage barriques for 6 months, subsequently, assembly and refinement in the bottle

Serving temperature: 15-18° c

Closure: TCA free guaranteed double-rolled cork stopper

## Awards

Veronelli's Wines: 87 Luca

Maroni: 90 Good Wines of

Italy: 4 Stars



## Pairings

To be drunk throughout the meal, it pairs well with meat-based second courses. Excellent with roast turkey.



## OUR WINES

# Barolo DOCG of the Municipality of Monforte d'Alba 2020

Light garnet red in the glass. The nose opens with ripe dark fruit, followed by important tertiary hints of black pepper, undergrowth, spices and star anise. On the palate it reveals powerful tannins, which however prove to be well integrated into the structure. Good persistence.

## Characteristics

Year: 2020

Format: 0.75

Grape variety: 100% Nebbiolo

Training system: Guyot espalier

Harvest period: second / third decade of October

Vinification: traditional in steel with emerged cap for 20 days with 3 pumping overs and 3 manual punching downs per day at controlled temperature (approx. 28°C)

Aging: 32 months in large Slavonian oak barrels and 6 months in bottle

Serving temperature: 18-20° c

Closure: one-piece cork stopper guaranteed TCA free

Mga: of the municipality of Monforte d'Alba

## Awards

Decanter: 92 Wines Critic:

92 Gambero Rosso: 2

glasses



## Pairings

It requires pairing with aged cheeses or red meat or game-based dishes. Try it with Gruyere.



## OUR WINES

# Barolo DOCG Bricco San Pietro 2020

Ruby red, with garnet reflections. On the nose it is rich and broad; it expresses itself with dominant hints of ripe red fruits and spices. On the palate it is full-bodied and soft, with fine and well-integrated tannins and a very long persistence.

## Characteristics

Year: 2020

Format: 0.75

Grape variety: 100% Nebbiolo

Training system: Guyot espalier

Harvest period: second / third decade of October

Vinification: fermentation – maceration for approx. 25 days in a 25hl Slavonian oak vat with 3 pumping overs and 3 manual punching downs per day at 27-29°C

Aging: 28 months in French oak – 60% new tonneaux and 40% second passage barriques and one year in the bottle

Serving temperature: 18-20° c

Closure: one-piece cork stopper guaranteed TCA free

Mga: Bricco San Pietro

## Pairings

Excellent when paired with structured dishes, it is ideal to accompany second courses of red meat and game.

## Awards

5 Star Wines: 94 I Vini di

Veronelli: 89 Luca Maroni:

90 Gambero Rosso: 2

glasses Decanter: 91 Wines

Critic: 92





## OUR WINES

# Barolo DOCG Bricco San Pietro Reserve 2019

Ruby red, with garnet reflections. On the nose it is rich and broad; it expresses itself with dominant hints of ripe red fruits and spices. On the palate it is full-bodied and soft, with fine and well-integrated tannins and a very long persistence.

## Characteristics

Year: 2019

Format: 0.75

Grape variety: 100% Nebbiolo

Training system: Guyot espalier

Harvest period: second / third decade of October

Vinification: fermentation – maceration for approx. 25 days in a 25hl Slavonian oak vat with 3 pumping overs and 3 manual punching downs per day at 27-29°C

Aging: 32 months in French oak tonneaux and 30 months in bottle

Serving temperature: 18-20° c

Closure: one-piece cork stopper guaranteed TCA free

Mga: Bricco San Pietro

## Pairings

Excellent when paired with structured dishes, it is ideal to accompany second courses of red meat and game.

## Awards

5 Star Wines: 94 pt - 4th

Best Wine in Italy

Wein Plus: 92

Red Shrimp: 2 glasses





## OUR WINES

# Piemonte DOC Chardonnay 2023

Bright straw yellow to the eye. Fresh olfactory fragrances arrive on the nose, reminiscent of white flowers, white-fleshed fruit and aromatic herbs. Fresh also the taste, however balanced, of good persistence and slightly almondy in the finish.

## Characteristics

Year: 2023

Format: 0.75

Grape variety: 100% Chardonnay

Training system: Guyot espalier

Harvest period: third ten days of August / first ten days of September

Vinification: direct pressing, fermentation for 20 days at controlled temperature (approx. 15° C)

Refinement: battonage for approx. 2 months and bottle

Serving temperature: 6-8° c

Closure: TCA free guaranteed double-wrap cap

## Awards

Veronelli's Wines: 86 Luca

Maroni: 92



## Pairings

Versatile and eclectic at the table, it is worth trying paired with penne with smoked trout.



## OUR WINES

# Classic Method Sparkling Wine 2020 – Zero Dosage

Bright straw yellow to the eye. Fresh olfactory fragrances reach the nose, reminiscent of white flowers, white-fleshed fruit. Fresh also the taste, very fine and persistent bubble.

## Characteristics

Year: 2020

Format: 0.75

Grape variety: native to the area

Training system: Guyot espalier

Harvest time: third ten days of August

Vinification: direct pressing, fermentation for 20 days at controlled temperature (approx. 15° C) refermentation in the bottle

Aging: 36 months in bottle

Serving temperature: 6-8° c

Closure: TCA free guaranteed double-wrap cap

## Awards

Veronelli Wines: 86



## Pairings

Versatile and eclectic at the table, it is worth trying paired with penne with smoked trout.



## OUR WINES

# Langhe DOC Nascetta 2022

Golden yellow to the eye. The nose has fragrances reminiscent of pineapple and exotic fruits. The tannins deriving from maceration and a marked acidity are evident when tasted.

## Characteristics

Year: 2022

Format: 0.75

Grape variety: 100% Nascetta

Training system: Guyot trellis

Harvest period: first – second ten days of September

Vinification: maceration for 5-6 days, racking and continuation of fermentation without skins for approx. 20 days at 13-15°C

Refinement: battonage for approx. 2 months and bottle

Serving temperature: 6-8° c

Closure: TCA free guaranteed double-wrapped cap

## Awards

Veronelli Wines: 86



## Pairings

Shellfish and medium-aged cheeses



## OUR WINES

# Sunset Rosé Wine 2023

Light and bright cherry red in the glass. Fresh and fragrant hints of red fruit arrive on the nose. The mouth proves to be consistent with the smell, and reveals itself smooth in the drink, balanced and of good persistence.

## Characteristics

Year: 2023

Format: 0.75

Grape variety: native to the area

Training system: Guyot espalier

Harvest period: second / third decade of September

Vinification: direct pressing, fermentation for 20 days at controlled temperature (approx. 13-15° C)

Refinement: battonage for approx. 2 months and bottle

Serving temperature: 6-8° c

Closure: TCA free guaranteed microgranulated cork stopper

## Awards

Veronelli's Wines: 88 Luca

Maroni: 90



## Pairings

Versatile in pairings, it is excellent to accompany cured meats, sliced meats and appetizers. Perfect with sausage pizza.



## CONTACTS

# Stay in touch with us

Cascina Sot Farming Company by Sanso Maurizio | VAT: 03582450049



Locality Bussia San Pietro 27,  
12065 Monforte d'Alba (CN), Italy



+39 334.610.5267



info@cascinasot.com



www.cascinasot.it

## Social



@cascinasotwine



/www.cascinasot.it



**Cascina Sòt**