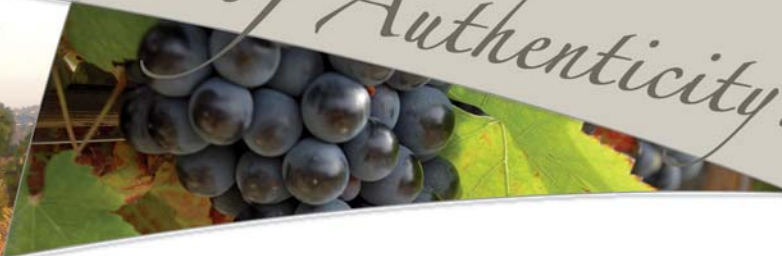


Expression of Authenticity...



La Casa in Collina
WINE CELLAR

The wines produced
in the winery of Sant'Antonio
are like men: their strenght
is in their typicality,
in their diversity...



... since generations



A story which has become a life philosophy...

The story of Amerio family begins with the great grand father Giovanni Battista who in Sant'Antonio farm on the splendid hills of Langhe Astigiane produced a sweet wine ... and a very noble, complex and robust Barbera d'Asti.

His nickname «Giaj» (in Piedmont dialect means "red-haired") helped future generations to identify wines with a unique character, indissolubly linked to the quality of their area of origin. The strong attachment to their roots and the will to assert a precise and independent identity, have brought first Carlo and then Luciano and Giancarlo Amerio to suggest their own tradition and their personal style. With this in mind, they have established the family farm which is located in the old Sant'Antonio farmhouse premises.

The special attention to the vine, a very health-conscious harvesting technique for each grape and a vinification which adheres to the most modern techniques are just some of the characteristics linked to these high quality wines.

Ten hectares of vineyards give value to the Moscato «Cà dù Giaj», Barbera d'Asti «Cà dù Giaj» and Oubliè «Cà dù Giaj».

The heart of the winery, which has its cellars in Canelli, is Sant'Antonio farmhouse. Here, life is more genuine and to tell you the story of four generations of winemaking, in addition to Luciano, Armanda and Giancarlo we have today Edoardo and Giorgia, a young and promising future of the winery who never stops believing and does his best in the care of the family vineyards.

The strength of «Cà dù Giaj» wines is in men, in its uniqueness, in its tipicality, in their diversity but foremost in its expression of authenticity...

The work of the farm "**La Casa in Collina**" is mainly oriented towards the vineyards which are at the center of the activity. The vines are treated with utmost care and attention following the natural production techniques. All vineyards enjoy the best exposure.

Our vineyards





Local grape varieties: Moscato di Canelli and Barbera d'Asti are simple, pure and traditional wines like the style of the family that believes in the territory and its products, result of a great passion.





The passing of seasons in the vineyard

1. Bud
2. Buds 30 cm
3. Planting
4. Flower buds
5. Flower
6. Setting
7. First acid accretion
8. Potting

“Cà dù Giaj” wine reflects all the unique characteristics of the soil in return to the care in the cultivation of the vineyards which has been given by the Amerio family for the last four generations.



Care and passion...

The grape harvest begins in early September with the Moscato, while between late September and beginning of October we harvest the Barbera. The best time for harvesting is determined by the degree of ripeness of the grape, the sugar and acidity content and the atmospheric conditions. The grape harvest is done entirely by hand using special boxes and baskets.







Moscato d'Asti

It takes its name from the vine: Moscato d'Asti, a unique wine source of pride for our Astigiano territory.

VINE: Its the ancient white Moscato from Piedmont, already well known in Roman times. The vineyards are located in hilly areas well exposed, have a planting density of about 5.000 vines per hectare with a yield of 90 quintals of grapes equal to 63 hectolitres of wine.

SOIL: Sandstone origin with significant presence of limestone mixed with tuff. Hills located at an altitude of about 350 meters above sea level.

VINE TRAINING SYSTEM: Guyot

HARVEST: The harvest is carried out by hand during the first half of September when the grapes, juicy and ripe, obtain a beautiful yellow golden colour.

VINIFICATION: The harvested grapes are immediately subjected to a delicate soft pressing and the obtained must is chilled in cold storage to prevent undesired fermentations. This is to keep intact the aromas of the grape. The must is then transferred into stainless steel vats at a controlled temperature where it is heated to 20°C and its fermentation is induced with the addition of selected yeasts thus transforming the sugars into alcohol. Once reached 4.5 – 5 alcohol percentage, the fermentation is stopped by a cooling at -3°C in order to obtain a perfect balance between acidity, sugars and alcohol. The sterilized microfiltration breaks down any remaining yeast and the wine obtained, so pure and fresh is ready for bottling.

AGEING AND STORAGE: This wine, due to its particular characteristics of sweetness and strong aromatic sensations, does not require long ageing and can be consumed immediately. In particular, Sant'Antonio Moscato maintains a fragrant and persistent bouquet even after one year of ageing.

ORGANOLEPTIC CHARACTERISTICS: Intense straw-yellow colour with delicate greenish shimmer. A delicate white froth results in a fine and extremely persistent perlage. Aromatic, floral and fruity bouquet. Pleasantly sweet and fresh taste due to the moderate alcoholic level and balanced acid flavour. In the mouth it is soft and rich in musky sensations typical of Moscato grape. Lasting and intense aromatic persistence.

ALCOHOL CONTENT: 5,5% volume

SERVING SUGGESTIONS AND FOOD PAIRING: In order to better appreciate its extraordinary bouquet, we suggest to serve it in the classic crystal glass at a serving temperature of about 9-10°C. It accompanies all desserts in particular it is excellent served with baked sweets and cakes. It goes well with all topped pastries and tartlets, cream filled cakes, fruit tarts, milk puddings and custard. Versatile wine, gives a joyful sensation of elegant simplicity and freshness. According to the tradition it's ideal for a mid-afternoon break.

Barbera d'Asti



VINE: This is a classic Barbera cultivated in different hilly vineyards. Each hectare has a planting density of about 4.500 – 5.000 vines with an average yield of 85-90 quintals of grape equal to 60-62 hectolitres of wine.

SOIL: Sandstone origin with significant presence of limestone mixed with tuff, medium texture, clayey. Hills located at an altitude of about 350 meters above sea level.

HARVEST: The harvest is carried out by hand and it takes place between the end of September and the first ten days of October. The grapes are carefully chosen and sent immediately to the vinification process.

VINIFICATION: The maceration and the fermentation last around ten days at a controlled temperature of 30°C. After the malolactic fermentation, the wine is aged for several months in stainless steel vats and it is commercialized the spring after the year of production.

AGEING AND STORAGE: After a short period of ripening and ageing, the wine is bottled. Due to its freshness and fragrance characteristics, typical of its young character, it is placed on the market few months after bottling and it can be consumed after few years.

ORGANOLEPTIC CHARACTERISTIC: Deep ruby red colour which underlines the freshness and winey character. The bouquet is intense and persistent, pleasantly fruity: it reveals aromas of fresh flowers and fruit such as plum and sour cherry. Dry, harmonious, full-bodied and balanced.

ALCOHOL CONTENT: 13% - 13,5% Vol.

SERVING SUGGESTIONS AND FOOD PAIRING: It is recommended to serve it at a temperature of 18°C in average size stem glasses. Wine for all meals, excellent with appetizers, pasta dishes, grilled red and white meat, Piedmont boiled meat, cold cuts and lightly mature cheeses. Also suitable as an aperitif with snacks and cold cuts, it can perfectly served throughout the meal.

Oubliè



VINE: White Moscato from Piedmont

HARVEST: During winter from December to January according to the climatic and atmospheric conditions when the temperature drops below -5°C. The grapes are completely frozen but not infected by botrytis.

VINIFICATION: The grapes, still frozen, are pressed with a small vertical hydraulic press with indicative yield of 3 to 5% with subsequent fermentation of the must in small stainless steel vats. Spontaneous wine stabilization.

ORGANOLEPTIC CHARACTERISTICS: Intense amber color with orange shimmer. Excellent light reflection due to high acid component. Extra rich complex aromas, easy and pleasant: from the scent of tea, apricot and raisin to the peaches in syrup, dried figs and dates, paprika and tamarind. It also reveals a lingering taste of fresh and caramelized rhubarb and quince jelly.

ALCOHOL CONTENT: 13% Vol.

SERVING SUGGESTIONS AND FOOD PAIRING: Intriguing and imaginative when served with dark chocolate. Excellent paired with sushi or at the end of the meal served together with mature and blue cheeses such as the Italian Gorgonzola, the French Roquefort and the British Blue Stilton. More often it pairs with all types of cheese. Delicious served with foie gras paté.



La Casa in Collina

WINE CELLAR

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